



## BRUNCH A LA CARTE

### BREAKFAST CROISSANT SANDWICH—12

egg, smoked ham, aged cheddar, Yukon Gold potato hash

### FARM FRESH EGGS—8

two eggs any style, Yukon Gold potato hash **G**

### QUINOA—12

smoked chilis, avocado, roasted cauliflower, Tuscan kale, sweet corn, chipotle vinaigrette **GV**

### PANZANELLA—9

heirloom tomatoes, cucumbers, red onion, garlic croutons, parmesan cheese, chianti vinaigrette

**GREEK CHICKEN PITA SANDWICH—12**  
grilled chicken, tomato, mixed greens, cucumber, red onion, feta, hummus, tzatziki

### ASSORTED PASTRIES—8

house made pastries, scones, and croissants served with a selection of jams, preserves, and butters

### BELGIAN WAFFLE—8

champagne sabayon sauce, blackberries  
**ADD FRIED CHICKEN—6**

### ASPARAGUS AND MUSHROOM FRITTATAS—11

provolone cheese, tomato sauce, Yukon Gold potato hash **G**

### FIELD GREENS—7

baby mixed greens, breakfast radish, cherry tomatoes, cucumbers, fried shallots, balsamic vinaigrette **G**

### EGGS BENEDICT—12

smoked ham, English muffin, traditional hollandaise sauce

### SEASONAL BERRY PARFAIT—10

wild honey yogurt, granola, local seasonal fresh berries

## ON THE SIDE

**HONEY CURED HAM—3**

**SMOKED BACON—3**

**SAUSAGE LINKS—3**

**TRI TIP STEAK—10**

**FRIED CHICKEN—6**

**JUMBO SHRIMP—6**

**ADD EGG—3**

**BISCUITS AND GRAVY—3**

**YUKON GOLD POTATO HASH—3**

**ASSORTED FRUIT—3**

**G—GLUTEN FREE**  
**V—VEGAN**

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please alert your server to any food sensitivities or allergies, comprehensive allergy menu available upon request. While we make every effort to accommodate dietary needs, we cannot guarantee zero risk of cross contamination due to shared surfaces and equipment.*