



## BRUNCH MENU, SUMMER 2015

### SALADS and SANDWICHES

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#### Classic Caesar Salad 8

*Add Chicken, Smoked Trout or Cured Salmon 12*

*Add Grilled Shrimp 13*

#### Cobb Salad 14

*Roasted Chicken Breast, Fingerlings, Avocado, Stilton, Bacon, Tomatoes, Lemon Chive Dressing*

#### Grilled Chicken Club 13

*Roasted Red Peppers, Arugula, Bacon, Fontina, Sun-Dried Tomato Mayonnaise, Caribbean Chips*

#### Sirloin Burger 12

*Grass Fed Organic Beef, Cheddar, French Fries*

*Add Bacon \$1*

#### Lentil & Vegetable Burger 11

*Organic Mesclun Salad, Chive Aioli*

#### Free Range Chicken Quesadilla 12

*Wild Mushrooms, Peppers, Tomatoes, Manchego & Jack Cheese, Chile Sauce, Avocado Cream*

### MAIN COURSES

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#### Seared Arctic Char 20

*Sautéed Patty Pan Squash, Snow Peas, Carrots, Corn, Haricot Verts, Sesame Seeds, Ginger & Honey Soy Sauce*

#### Lobster & Crab Cakes 16

*Seaweed & Cucumber Salad, Coconut Thai Curry*

#### Grilled Scallops 20

*Caper Rub, Grilled Zucchini, Potato Brandade, Charred Tomato & Chipotle Sauce*

### BRUNCH

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#### Steak & Eggs 18

*Grilled Hanger Steak, Two Eggs Any Style, Cheddar Biscuit, Home Fries, Mushroom Au Jus*

#### Fresh Herb Omelet with Two Fillings 12

*Three Egg Omelet Seasoned with Thyme, Oregano & Parsley;*

**Choice of Two Fillings:** Mushrooms, Spinach, Tomatoes, Roasted Peppers, Asparagus, Ham, Chorizo, Cheddar, Gruyere, Fontina, Goat Cheese; *with Home Fries and Salad*

#### Classic Eggs Benedict 10

*With Cured Salmon & Spinach 11*

*With Crab Meat & Fennel 12*

#### Brunch Tasting 13

*Baby Pumpkin Pecan Pancakes, Two Scrambled Eggs, Chicken & Apple Sausage, Home Fries, Cheddar Biscuit*

#### Cinnamon & Apple Belgian Waffles 9

*Mango & Papaya Chutney, Fresh Berries, Whipped Cream*

#### Pumpkin Pecan Pancakes 11

*Choice of Apple Wood Smoked Bacon, Chicken & Apple Sausage Or Fresh Fruit*

#### Challah French Toast 11

*Choice of Apple Wood Smoked Bacon, Chicken & Apple Sausage Or Fresh Fruit*

#### Citrus Cured Salmon Plate 11

*Toasted Bagel, Tomato, Onion, Capers, Mixed Greens*

### BRUNCH PRICE FIX \$20 :

Choice of Blood Orange Mimosa or Bloody Mary;

Choice of Coffee or Fresh Squeezed Orange Juice;

Choice of Brunch Tasting, Fresh Herb Omelet or Challah French Toast

### SIDES

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Home Fries 3

Yogurt & Granola 5

Fresh Fruit 4

Chicken & Apple Sausage 3

Apple Wood Smoked Bacon 3

Canadian Bacon 3

One Egg (any style) 2.50

Bagel & Cream Cheese 2

### COCKTAILS (all cocktails \$10)

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The North Square Cocktail *Lillet Rouge, Orange Bitters, Sparkling Cava*

Henry Hudson *New York Made Crème de Cassis, Organic New York Apple Cider*

Room with a View *Lillet Blanc, Tonic, Strawberries*

American *Campari, Punt e Mes, Sparkling Water*

Cucumber Gimlet *Cucumber Vodka, Lime Juice*

**EXECUTIVE CHEF YOEL CRUZ**