



BRUNCH

SALADS and SANDWICHES

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 14

Grass Fed Organic Beef, Cheddar, French Fries

Add Bacon \$1

Lentil & Vegetable Burger 12

Organic Mesclun Salad, Chive Aioli

Grilled Vegetable Quesadilla 12

Zucchini, Mushrooms, Peppers, Tomatoes, Chile Sauce, Manchego & Monterey Jack Cheeses, Avocado Cream

MAIN COURSES

Wild North Atlantic Arctic Char 24

Spinach Quinoa, Wild Mushrooms, Black Truffle Sauce

Lobster & Crab Cakes 17

Seaweed & Cucumber Salad, Coconut Thai Curry

Herb Roasted Free Range Chicken Breast 22

Wild Mushrooms, Cauliflower Mash, Thyme au Jus

BRUNCH

Steak & Eggs 18

Grilled Hanger Steak, Two Scrambled Eggs, 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 11

With Cured Salmon & Spinach 12

With Crab Meat & Fennel 13

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 12

Toasted Bagel, Tomato, Onion, Capers, Mixed Greens

EXECUTIVE CHEF YOEL CRUZ

NORTH SQUARE

BRUNCH PRICE FIX \$20:

CHOICE OF BLOODY MARY OR BLOOD ORANGE MIMOSA

CHOICE OF COFFEE OR FRESH SQUEEZED ORANGE JUICE

CHOICE OF BRUNCH TASTING, FRENCH TOAST OR FRESH HERB OMELET

SIDES

Red Bliss & Sweet Potato 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

COCKTAILS (all cocktails \$10)

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*

Americano *Campari, Punt e Mes, Sparkling Water*

Cucumber Gimlet *Cucumber Vodka, Lime Juice*