



# BRUNCH

## SALADS and SANDWICHES

---

Classic Caesar Salad 10

*Add Chicken, Smoked Trout or Cured Salmon\* 13*

*Add Grilled Shrimp 14*

Cobb Salad 15

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

Kale & Treviso Salad  
with Steak\* or Chicken 16/14

*Frisée, Kabocha Squash, Kumquats, Pumpkin Seeds, Manchego Cheese, Orange Mustard Vinaigrette*

Tempura Shrimp Sandwich 14

*Bacon, Lettuce, Tomato, Avocado, Lemon Saffron Aioli, Red Pepper & Ginger Salad*

Grilled Chicken Club 14

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

Sirloin Burger\* 14

*Cheddar Cheese, French Fries; Add Bacon \$1*

Lentil & Vegetable Burger 13

*Lentils, Cabbage, Pumpkin Seeds, Walnuts, Pecans, Pistachios, Celery, Carrots, Onions; Mesclun Salad, Chive Aioli*

Grilled Vegetable Quesadilla 12

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

## SIDES

---

Yogurt & Granola (Vegan Granola Available) 7

Fresh Fruit 4

Chicken & Apple Sausage 4

Apple Wood Smoked Bacon 4

Canadian Bacon 4

One Egg (any style) 3

Bagel 2.50 (Cream Cheese 1.50)

## ENTREES

---

Steak & Eggs\* 18

*Grilled Hanger Steak, Two Scrambled Eggs, Mushroom Au Jus, French Fries*

Fresh Herb Omelet with Two Fillings 14

*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 Mesclun Greens and French Fries*

Classic Eggs Benedict\* 13

*With Cured Salmon & Spinach 14*

*With Crab Meat & Fennel 15*

Brunch Tasting 14

*Baby Pumpkin Pecan Pancakes, Two Scrambled Eggs, Chicken & Apple Sausage, French Fries*

Pumpkin Pecan Pancakes 12

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

Challah French Toast 12

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

Lobster & Crab Cakes 17

*Seaweed & Cucumber Salad, Coconut Thai Curry*

Citrus Cured Salmon Plate\* 14

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

## 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*

---