



BRUNCH

SALADS and SANDWICHES

Classic Caesar Salad 10

Add Chicken, Smoked Trout or Cured Salmon 13*

Add Grilled Shrimp 15

Cobb Salad 15

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

Kale & Treviso Salad with Steak* or Chicken 17/15

Frisée, Treviso, Kumquats, Freekeh, Sunflower Seeds, Radishes, Manchego, Citrus Herb 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

Avocado Toast 12

*Cherry Tomatoes & Radishes; Mixed Greens
Add Two Poached Eggs* 3
Add Tequila-Cured Salmon 3*

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 13

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

Challah French Toast 13

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

Lobster & Crab Cakes 17

Seaweed & Cucumber Salad, Coconut Thai Curry

Housemade Gravlax Plate* 14

Tequila-Cured Salmon, Toasted Bagel, Tomato, Onion, Capers, Mixed Green

COCKTAILS (all cocktails \$10)

Blood Orange Mimosa

Bloody Mary

Sangria *Topped with Ginger ale & Assorted Fruit*

Cucumber Gimlet *Cucumber Vodka, Lime Juice*

American Campari *Punt e Mes, Sparkling Water*

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

Summer Days *Sparkling Wine, Mint, Grapefruit Juice*