



## Brunch

### Vegetarian

#### Grilled Noble Sourdough

Whipped Butter of The Day, Flaky Salt, Radish \$4

#### Spanish Potatoes *GF*

Oven Roasted Gold Potato, Romesco, Aioli, Rosemary Cashew \$6

#### Beet Hummus

Scandinavian Flat Bread, Papadam, Feta, Crudités \$10

#### House Julienne Salad *GF Vegan*

Arugula, Carrots, Cucumber, Pickled Onions, Leeks, Citrus, Herb - Agave Dressing \$7

#### Warm Riced Cauliflower Salad *GF*

Romesco, Pepita's, Pomegranate, Mint, Feta, Shaved Vegetable Salad, Micro Greens \$11

### From Land and Sea

#### Brisket and Potato Hash *GF*

Slow Roast Chopped Brisket, Marble Potatoes, Caramelized Onion Agrodolce, Roasted Peppers and Side Hollandaise \$14

*Add a poached egg \$2*

#### Shakshuka

Spicy Tomato and Roasted Red Pepper Stew, 2 Poached Eggs, Feta, Pistachio, Micro Greens and Grilled Noble Bread \$13

#### Eggs Benedict

2 Poached Eggs on Brioche Toast, Hollandaise, Arugula, and Choice of Cured Salmon, Pork Belly, Chicken Confit \$14

#### Ratatouille and Goat Cheese Quiche

Traditional Squash, Tomato, and Red Pepper Stew with Goat Cheese and Egg Custard in a Butter Crust with a Shaved Vegetable Salad \$14

#### Chicken Confit Carnitas Tostada *GF*

Sweet Corn Velouté, White Bean Puree, Roasted Salsa, Feta, Avocado Crema, Pickled Onion \$8 *Add a poached egg \$2*

#### Roast Butternut and Mushroom Flatbread

Lavash, Herb Mousse, Sour Cream, Gruyere, Honey Roast Butternut, Roast Mushroom, Herb Mousse, Micro Greens \$14

#### Seared Tuna Nicoise

Sesame Seared Yellowfin Tuna, Haricot Vert, Baby New Potatoes, Tomato, 6 Minute Egg, Greens, Dijon Vinaigrette \$18

#### Crab and Avocado Tartine

Grilled Noble Sourdough, Jumbo Lump Crab, Remoulade, Pickled Red Onion, Micro greens \$19 *add poached egg and Hollandaise \$3*

## **On Board**

### **Fromage Board**

3 Chef's Choice Cheeses, Fig Jam, Grilled Bread, Pecan Crack, Fruit **\$17** *(Make it a Combo \$7)*

### **Charcuterie Board**

3 Chef's Choice Meats, House Mustard, Grilled Bread, Olives, Cornichons **\$17** *(Make it a Combo \$7)*

### **Grazing Board (Great for Groups!)**

3 Chef's Choice Meats, 3 Cheeses, Pate de Campagne, Beet Hummus, Crudités, Olives, Fig Jam, Grilled Bread, Scandinavian Flatbread, and Cornichons **\$38**

## **Sweet's**

### **Warm Brioche Bread Pudding French Toast**

Served with raspberry coulis, and Mint Crème Fraiche Whipped Cream **\$11**

### **Pavlova**

Crisp Meringue, Passionfruit Mousse, Fresh Berries, Mint **\$9**

### **Black Forrest Mousse Au Chocolat**

Dark Chocolate Mousse, Brandied Wild Cherry, Crumble, Mint Crème Fraiche Whipped Cream **\$10**

### **Affogato**

Vanilla Bean Gelato, Whipped Coffee, Averna, Chocolate Crumble **\$8**

### **Sorbet Sparkler**

Lemon or Raspberry Sorbet with Prosecco **\$12**

## **Drink Specials**

**Veuve Glass \$20 Bottle \$80**

**Mimosa with Fresh Squeezed Orange Juice \$8**

**Bottomless Mimosa \$24**

**Red Sangria \$9**

**Aperol Spritz \$9**

**House Draft Beers \$6**

**French Press Coffee \$4**

**Espresso \$6**

*\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*