

Brunch/Luncheon Menu

BRUNCH/LUNCH COLD:

Bagel Board – smoked salmon, assorted spreads, pickles, vegetables, mixed bagels

Meat and Cheese Board – selection of artisan cheese and curated meats, crisps

Tortilla Espanola – caramelized onion, potato, garlic aioli

Deviled Eggs – cage free eggs, pesto filling, basil

Assorted Pastries – croissants, danish, muffins, jam and whipped Butter

Fruit Skewers - melon, berries, pineapple

BRUNCH HOT:

Sausage Sandwich – scrambled egg, cheddar cheese, breakfast sausage, buttermilk biscuit

Bacon Fritata – aged cheddar cheese, bacon, herbs, Spanish peppers, roasted onions, potatoes

Crispy Latke Triangles- applesauce and sourcream dipping sauces

Ham and Cheese Croissant- Black Forest Ham, guere, over easy egg

French Toast Bake – thick cut challah, cream cheese and strawberry filling, maple syrup

Eggs Florentine- buttered English muffin, sauteed spinach, poached egg, mornay

Applewood Smoked Bacon Twists- crispy/chewy bacon, brown sugar

Chilaquiles – smokey salsa, tortilla chips, avocado, fried eggs, cheddar

LUNCH MENU:

Farmers Salad – local mixed lettuces, tomatoes, cucumbers, pickled red onions, honey-balsamic

Kale Caesar Salad – tender kale, corn, radish, parmesan, Pairings Caesar dressing

Greek Salad – romaine, tomatoes, cucumber, feta cheese, kalamata olives, oregano vinaigrette

Grilled Steak Tips – herb marinade, charred broccolini, whipped potato, steak sauce

Roasted Halibut – aromatic couscous, baby carrots, citrus beurre blanc

Roasted Natural Chicken- oven-fried new potatoes, haricots verts, balsamic glaze

Pan Seared Salmon – brown rice, bok choy, shitake, ginger soy glaze