

BRUNCH MENU

ALL ENTREES AND BENEDICTS COME WITH SLICED SEASONAL FRUIT, MIXED GREENS WITH HOUSE BALSAMIC VINAIGRETTE OR BREAKFAST POTATOES

CLASSICS

COUNTRY CLUB OMELET

gruyère, caramelized onions, mushrooms, spinach.

add: bacon (3), house-made fennel sausage (4),

grilled chicken (4) hollandaise (2)

12

BUTTERMILK PANCAKES

3 pancakes, whipped cream, Vermont maple syrup

10

PATATAS BRAVAS

breakfast potatoes, chipotle aioli, 2 eggs over-easy, hot sauce.

add bacon (3), house-made fennel sausage (4),

grilled chicken (4), hollandaise (2)

10

BREAKFAST BURGER*

house ground beef burger, caramelized onion, over-easy egg, hollandaise, brioche

add bacon (3) *add* cheese (2)

15

SEASONAL PARFAIT

seasonal jam, Greek yogurt, honey, house-made granola

11

LOX BAGEL

toasted bagel, cream cheese, capers, red onion

14

CLASSIC OATMEAL

brown sugar and raisins

8

HOUSE SALAD

mixed greens, grape tomato, cucumber, goat cheese, cranberries, walnuts, house balsamic

add bacon (3), grilled chicken (5)

11

BENEDICTS

CLASSIC EGGS BENEDICT

English muffin, Canadian bacon, two poached eggs, hollandaise

14

CRAB CAKE BENEDICT

petite crab cakes, English muffin, Canadian bacon, two poached eggs, hollandaise

20

LOX BENEDICT

English muffin, cream cheese, smoked salmon, two poached eggs, hollandaise

17

HOUSE-MADE FENNEL SAUSAGE BENEDICT

buttermilk biscuit, grilled asparagus, housemade fennel sausage, two poached eggs, hollandaise

16

À LA CARTE

Bacon 4

House-made fennel sausage 4

Toasted bagel with cream cheese 4

Toast (white) 3

Two eggs 5

Buttermilk pancake 3

Breakfast potatoes 4

Chef's choice sliced fruit 4

(6) Buttermilk biscuits & honey 5

* burgers may be cooked to order

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