

Brunch Menu

House Made Raisin Nut Granola \$10.95

greek yogurt, fresh fruit, wild clover honey

Smoked Salmon Platter \$15.95

smoked salmon, bagel, cream cheese, red onion, capers, organic baby green salad

Chicken & Waffles \$16.95

buttermilk fried chicken, waffles, honey butter

Breakfast Pizza \$16.95

King Arthur pizza, 3 sunny side eggs, bacon, san marzano tomato sauce, fresh mozzarella

Steak & Eggs Tacos \$26.95

sliced organic Creekstone Farm NY strip steak, scrambled eggs, diced tomatoes, jack cheese, tater tots, soft flour tortillas

Pan Scrambled Egg Platter \$14.95

three eggs, chives, crème fraîche, tater tots, organic baby green salad

Smoked Salmon Scrambled Eggs \$16.95

smoked salmon, cream cheese, chives, tater tots, organic baby green salad

Eggs Benedict \$15.95

poached eggs, english muffin, canadian bacon, hollandaise, tater tots, organic baby green salad

3 Egg Garden Omelette \$16.95

fine herb, zucchini, peppers, red onion, parsley, basil, tater tots, organic baby green salad

3 Egg Bacon Omelette \$16.95

bacon, cheddar cheese, diced tomato, tater tots, organic baby green salad

Grilled Chicken Chopped Salad \$16.95

Grilled organic chicken breast, cucumber, tomato, red onion, feta cheese

Grilled Chicken Caesar Salad \$17.95

Grilled organic chicken breast, hearts of romaine, parmesan tuiles, croutons, white anchovies

Belgian Waffles \$15.95

bacon, pecans, strawberries, maple syrup, cream

10oz Bacon Cheeseburger \$20.95

freshly ground organic beef, apple wood smoked bacon, extra sharp cheddar, brioche bun, dill pickle, lettuce, tomato, fries
ad fried egg \$2.50

Spring Moules & Garlic Bread \$19.95

prince edward island mussels, Vidalia spring onions, garlic, parsley, red chili flakes, lemon zest, white wine, chipotle aioli (RGF)

Breaded Crispy Pork Chop \$21.95

pan seared, schnitzel-style center cut pork chop, baby arugula, roasted corn, grape tomatoes, lemon, mac 'n cheese (O)

Baked Vegetable Quinoa Fritters \$20.95

kale, sweet potato, pumpkin seed, organic quinoa, brussels sprout hash, spicy honey, tomato corn salsa, vegan chipotle aioli (V) (VG) GF)

Brunch Cocktails

please see our cocktail list for our selection of brunch cocktails

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