

WEEKEND BRUNCH

STARTERS

FRESHLY BAKED CROISSANTS With a selection of local jams and Nutella, an imported Italian chocolate-hazelnut butter. 6

MAIN COURSES

BREAKFAST PANINI Griddle-pressed focaccia with scrambled eggs, pulled pork shoulder in balsamic BBQ sauce with roasted red peppers and fontina cheese. Served with Caesar salad, oven-roasted potatoes or fries. 8.5

POUND CAKE FRENCH TOAST With Nutella, maple whipped mascarpone cheese and balsamic marinated dried figs. 9

OMELETTE OF THE DAY With bacon-polenta fritters and fresh fruit. 9

OMELETTE AMERICANO Traditional ham and cheese with bacon-polenta fritters and fresh fruit. 9

SAUSAGE AND VEGETABLE STRATA A brick-oven cooked blend of Italian sausage, zucchini, roasted red peppers, sun-dried tomatoes, eggs and fontina cheese, garnished with vinaigrette tossed micro-greens. 10.5

WILD MUSHROOM FRITATTA A skillet cooked fritatta with wild mushrooms, sautéed onions, diced potatoes and herbed goat cheese topped with vinaigrette tossed micro-greens. 10.5

CAST IRON SKILLET SKIRT STEAK BENEDICT Black pepper seared skirt steak on English muffins with poached eggs, crumbled blue cheese and hollandaise sauce. Served with oven-roasted potatoes. 16

CRAB CAKE BENEDICT Jumbo lump crab cakes and skillet poached eggs over English muffins with lemon basil butter sauce, asparagus and Parmesan polenta. 16

SPAGHETTI CARBONARA With peas, baby onions and tomato. 9

CEDAR WOOD ROASTED CURED PORK LOIN CHOP Lunch cut chop roasted on cedar wood and pineapple glazed. Served with blended Asiago cheese leek potatoes and vegetables. 10.5

CHILD ITEMS

FRENCH TOAST Battered French bread with powdered sugar, strawberries and maple syrup. 4.5

BACON AND EGGS Scrambled eggs with bacon and fruit. 4.5