

WEEKEND BRUNCH

Available Saturday and Sunday until 2pm

STARTERS

CROISSANTS

local jams, Nutella 8

MAIN COURSES

BREAKFAST PANINI

griddle-pressed croissant, scrambled eggs, country ham, bacon, fontina cheese | choice of soup, fries, Caesar or Spring Mix salad 10.5

BRIOCHE FRENCH TOAST

Nutella, maple-whipped Mascarpone cheese, balsamic-marinated figs 10.5

OMELETTE OF THE DAY

fresh fruit | choice of goat cheese grits or flash-fried home fries 10.5

OMELETTE AMERICANO

country ham and cheese, fresh fruit | choice of goat cheese grits or flash-fried home fries 10.5

WILD MUSHROOM FRITTATA

skillet-cooked frittata, wild mushrooms, onions, diced potatoes; topped with goat cheese and vinaigrette-tossed arugula 11.5

PORK HASH

pulled pork over flash-fried home fries, poached eggs, Hollandaise sauce 15

CRAB CAKE BENEDICT

jumbo lump crab cakes on English muffin, poached eggs, asparagus, goat cheese grits, lemon basil butter sauce 18

CEDAR-ROASTED PORK CHOP*

cedar wood-roasted, pineapple glaze, Asiago cheese & leek smashed potatoes, vegetable medley 27

STEAK BENEDICT*

8oz center-cut Prime sirloin on English muffin, poached eggs, Hollandaise sauce, flash-fried home fries 25

KIDS

Includes milk, soda or tea (dine-in only) 6 | Available for kids 12 and under

BRIOCHE FRENCH TOAST

powdered sugar, fruit, maple syrup

BACON AND EGGS

scrambled eggs, bacon, fruit

COCKTAILS

7

BELLINI

WHITE RUSSIAN

MIMOSA

BLOODY MARY

* These items are cooked to order. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Menu items are prepared in a kitchen that uses wheat, nuts, eggs, soybeans, fish, milk and shellfish. Please notify management if you have a severe allergy prior to ordering.