



# BRUNCH MENU

-FARM TO FORK-

SUNDAYS 10:00AM - 2:30PM

## STARTERS

### Biscuits

3 warm biscuits with whipped butter and honey butter

\$6

### Hummus

Roasted carrots, pita, extra virgin olive oil and sumac

\$13 GF

### Smoked Salmon

Toasted brioche, capers, chives, cream cheese

\$13

### Brunch Fries

Hollandaise, roasted bell peppers, caramelized onions

\$12

## SIDES

### Bacon - 2 pieces

\$6

### Sausage - 2 links

\$5

### Eggs (any style) - 2

\$4

### Toast - 2 pieces

\$3

### Potatoes

\$6

### French Fries

\$6

### Cup of Fruit

\$6

### Mixed Green Salad

Mixed greens, apples, goat cheese, organic walnuts, tossed in a champagne vinaigrette

\$9 GF

add chicken \$7

add 3 jumbo prawns \$12

### Caesar Salad

Romaine, parmigiano-reggiano and bread crumbs tossed in caesar dressing

\$9/\$12

add chicken \$7

add 3 jumbo prawns \$12

## MAIN DISHES

### Classic Benedict

Ham, poached eggs, hollandaise, english muffin, side of potatoes

\$18

### Garden Hash

Goat cheese, seasonal vegetables, bell peppers, onions, potato, spinach, sunny eggs, pesto aioli

\$16 GF

### Huevos Rancheros

Chips, chorizo, salsa verde, pico, chipotle drizzle, 2 sunny eggs

\$16

### Breakfast Burrito

Flour tortilla, sausage, bacon, egg, cheese, pico, side of potatoes & chipotle ranch

\$14

### Egg Sandwich

Croissant, chives, ham, scrambled eggs, cheddar, side of potatoes

\$16

### Denver Omelette

Ham, peppers, onion, cheddar, side of potatoes

\$18 GF

### QUICHE DU JOUR

with a cup of fruit

\$15

Ask your server about our quiche of the day

### French Toast

Texas toast, peach compote, whipped cream, syrup

\$15

### Spicy Hash

Spicy sausage, peppers, onions, roasted jalapeño, potato, arugula, chipotle ranch, 2 sunny eggs

\$18 GF

### Gluten Free=GF

Ask your server about vegetarian options

### Brunch Salmon

Grilled salmon, hollandaise, seasonal vegetable, potatoes

\$23 GF

### Grilled Chicken Sandwich

Grilled chicken breast, brie, stonefruit jam, lettuce and roasted garlic aioli on a rustic bun, house made chips

\$18

### Classic Burger

7 oz angus beef patty, sharp cheddar, lettuce, tomato, onion and bacon aioli on brioche, house made chips

\$18

### Chicken Salad Sandwich

Chicken salad, cranberries, organic walnuts, lettuce and peaches on a croissant, house made chips

\$15

Corkage Fee \$35

\$8 Split Fee

20% Gratuity on parties of 6 or more

Service Charge \$1.00

Michael Casey  
Executive Chef

Ashley Park  
Catering Coordinator