

# Brunch

## APPETIZERS

House-Made Granola Parfait, Yogurt, Fresh Berries	7
Seasonal Fresh Market Fruit Plate, Pink Grapefruit Granita	8
Butternut Squash Soup, Cranberry Coulis, Crisp Sage, Almond Cookies	9
Breakfast Pastry Basket with Muffins, Croissants and Coffee Cake	10
Whole Leaf Caesar Salad with Tomato Relish, Garlic Croutons and White Anchovies	12
Chopped Vegetable Salad with Pine Nuts, Olive Croutons and Feta Cheese	13
Smoked Salmon Plate with Cucumbers, Tomatoes, Cream Cheese and a Toasted Bagel	15
Sauteed Maine Crab Cakes with Marinated Tomatoes and Basil Pesto Aioli	17

## PIZZA

Sweet Fennel Sausage, Roasted Peppers, Smoked Ricotta, Wild Oregano	14
"Margherita" , San Marzano Tomato Sauce, Buffalo Mozzarella, Fresh Basil	12
Wild & Domestic Mushrooms, Leeks, Fresh Thyme, Goat Cheese	13
Pepperoni, Kalamata Olives, Slow Roasted Tomatoes, Mozzarella	15

## ENTREES

Buttermilk Pancakes, Caramelized Apples, Vermont Maple Butter	10
French Style Omelet, Smoked Ham, Cipollini Onions, Gruyere Cheese	12
Cinnamon Brioche French Toast, Caramelized Bananas, Candied Pecans	14
*Grilled Prime Hamburger, Smoked Onion Marmalade, White Cheddar, French Fries	14
Prime Rib Panini, House Made Steak Sauce, French Fries, Horseradish Aioli	15
Chinois Chicken Salad, Wontons, Cashews, Sesame-Mustard Dressing	17
Fresh Angel Hair Pasta, Wild Field Mushrooms, White Truffle Oil	18
Ricotta Gnocchi, Italian Sausage Bolognese, Basil, Shaved Parmesan	19

Executive Chef Marc Djozlija

\* Items may contain raw or undercooked ingredients  
Consuming raw or undercooked meat, poultry, shellfish or eggs may increase your risk of food borne illness