

BRUNCH Saturday & Sunday
11:30am-3pm

EGGS

Croque Madam

Thick cut brioche, smoked virginia ham, muenster cheese, béchamel, fried egg 17

Avocado Toast

Avocado, poached egg, feta cheese, crème fraiche, red pepper flakes on sour dough toast 16

Eggs Benedict

2 poached eggs on an English muffin Canadian bacon, hollandaise sauce, chopped chives 15

Smoked Salmon Benedict

2 poached eggs, smoked salmon on an English muffin, hollandaise sauce 16

Polenta Benedict

Crisp polenta squares, thyme, marjoram, poached eggs, sautéed mushrooms, black truffle oil 15

Mushroom Toast

Sautéed wild mushrooms, scrambled eggs, red wine hollandaise, sourdough toast 14

Pastrami Hash

2 eggs anyway, pastrami potato hash, sourdough toast 16

2 Eggs - Any Way

Toast, carrot potato hash 12

Steak & Eggs

Marinated 6 oz rib-eye steak, 2 eggs sunny side up 17

Farmers Plate

2 soft scrambled eggs, white Vermont cheddar, oven roasted tomatoes, chives, fresh baguette 13

BELT

Applewood smoked bacon, 2 eggs over medium, romaine lettuce, tomato, herb mayo, soft roll 12

Bacon, Egg & Cheese Sliders (3)

Applewood smoked bacon and cheddar folded into fluffy eggs, brioche roll 14

Veggie Scramble

Scrambled egg whites, avocado fresh green market veggies, carrot potato hash 13

Egg White Veggie Wrap

Scrambled egg whites, spinach, mushrooms, heirloom cherry tomatoes, avocado, pepper Jack cheese, whole wheat wrap 14

SIDES

Chicken and Apple Sausage 5

Pork Sausage 5

Pastrami Hash 5

Carrot Potato Hash 5

Applewood Smoked Bacon 5

English Muffins 2

Toast: White / Wheat / Multi Grain 2

Side Salad 5

Two Eggs - Any Style 5

FRENCH STYLE OMELETS

MAKE YOUR OWN

Served with toast and pastrami hash 14

Choose up to 3 items

Tomatoes, mushrooms, peppers, onions, spinach, bacon, chorizo, avocado, mozzarella, goat cheese, cheddar, American cheese

Additional items 2 each

Egg whites 3

1/2 LB BURGERS

The Classic

Lettuce, tomato, onion, hand-cut fries 16

ADDITIONS

Sautéed Onions / Mushrooms / 1 each

American / Cheddar / Gruyère

Smoked Gouda / Mozzarella / 1.5 each

Applewood Bacon 1.5

Avocado 2

Hangover

Cheddar, sautéed onions, bacon, cheddar hash browns, fried egg, bloody Mary aioli 19

Turkey Burger

Freshly ground turkey, ginger, onion, garlic, soy sauce, avocado, bacon 17



NOT EGGS

Pumpkin Spice Pancakes

Cinnamon maple syrup, candied pecans, pumpkin pie spice whipped cream 14

Pancakes (3)

Blueberries or Caramelized Bananas and maple butter 12

French Toast

Thick-cut challah, cinnamon apple compote, maple butter 12

Red Velvet Waffles

Red velvet waffles stuffed with maple syrup infused mascarpone and cream cheese 15

Chorizo Grilled Cheese

Spicy Mexican style chorizo, avocado, monterey Jack cheese, multi-grain bread 15

Smoked Salmon Flatbread

Grilled flatbread, dill goat cheese, capers, smoked salmon, red onion, micro greens 15

Lobster Club

Fresh Maine lobster, thick cut applewood smoked bacon, lettuce, tomato, lemon aioli, toasted multigrain bread 22

Napa Chicken Sandwich

Grilled chicken, portobello mushroom, sautéed onions, marinated tomatoes, organic greens, parmesan aioli, multi grain bread 14

Organic Mesclun Salad

Mixed greens, sautéed pears, crispy Laura Chenel's goat cheese, creamy rice wine dressing 12
ADD: Chicken 4 / Steak 6

Glazed Salmon

Pan roasted salmon, soy chili 22

Fresh Fruit Bowl

Cantaloupe, honeydew, pineapple, mango, kiwi, red grapes, blueberries 10

BRUNCH COCKTAILS \$12

BREAKFAST MARTINI

Hendrick Gin, Orange Liqueur, Orange, Lemon

RASPBERRY MIMOSA

Champagne, Raspberry Liqueur, Sugar Rim

BEERMOSA

Ommegang Witte Wheat Ale, Orange Juice

SPIKED CHAI TEA

Woodford Reserve Rye, Hot Tea, Chai Tea Syrup

POMEGRANATE BELLINI

Champagne, Pomegranate Liqueur, Pomegranate Juice

EXECUTIVE MARY

Pepper Vodka, Homemade Sriracha Bloody Mary Mix, Bacon, Blue Cheese Stuffed Olive, Pickle Slice

BLOODY MOLLY

Jameson Irish Whiskey, Fresh Homemade Sriracha, Bloody Mary Mix with a Salt Rim

APEROL SPRITZ

Aperol, Prosecco, splash of Club Soda

TIPSY TEA

Sweet Tea Vodka, Lemonade, Iced Tea

ELDERFLOWER FIZZ

Champagne, Elderflower Liqueur