



Brunch Menu

Available Sunday
10:00am - 2:00pm

bakery fresh muffins, fruit filled danish and house baked cinnamon buns
fresh seasonal fruit
granola with vanilla milk
artisanal cheese display with toasted baguettes, fresh honey, dried fruits, candied pistachios
sliced smoked salmon, bagel chips, sheared eggs, minced red onions, fried capers, crème fraiche
mexican white shrimp with spicy cocktail sauce
royal red shrimp ceviche
east coast oyster on the half shell
panzanella salad, balsamic reduction, basil oil, crumbled feta
tuna nicoise salad, haricot verts, field greens, white balsamic vinaigrette
creamy bleu cheese caesar salad, grilled garlic croutons, radicchio
fluffy farm fresh scrambled eggs with fine herbs and fontina cheese
omelet station, omelets made to order with traditional additions and cheeses
eggs benedict, english muffin, canadian bacon, hollandaise sauce
waffles, whipped cream served with marinated strawberries
brioche french toast sticks, fruit compote, vermont maple syrup
red bliss breakfast potatoes with scallions
apple wood smoked bacon & pork sausage links
steamed P.E.I. mussels, spicy tomato broth, fried cilantro
grilled petite chicken breasts, marinated artichoke bottoms, lemon caper sauce
orecchiette with wild mushrooms, spring peas, madeira cream and truffle oil
garlic and herb roasted beef, madeira jus, roasted vegetables
cedar plank seared atlantic salmon with a cucumber relish
chef's selection of mini decadent desserts

\$34.95 - adults / \$14.95 - kids 12 and under

Menu is seasonal and may vary