



## Brunch Menu

### Starters

Housemade & Local Charcuterie with Selection of Artisanal Cheeses from Cheese Boutique  
-38-

Sweet Onion & Cider Soup, Crème Fraiche, Puffed Grains  
-14-

Chardonnay Steamed P.E.I. Mussels, Fennel Pollen Cream, Grilled Bread  
-18-

Roasted Heirloom Beets, Whipped Goat's Cheese, Toasted Hazelnuts, Dill Vinaigrette  
-18-

Ohme Farms' Winter Greens, Endive, Blue Cheese, Apple, Toasted Walnut, Banyuls Vinaigrette  
-16-

### Main Courses

Chef's Breakfast with Two Fried Eggs, Double Smoked Bacon or Sausage, Tomato, Toast  
-24-

Egg's Benedict, House Cured Salmon, Hollandaise, Simple Salad  
-28-

Pan Seared East Coast Scallops, Crispy Pork Belly, Cauliflower, Raisin Vinaigrette  
-30-

Braised Lamb Shank, Pomme Puree, Roasted Shallot Jus  
-32-

Housemade Tagliatelle, Winter Mushrooms, Shaved Parmesan, Truffle Cream  
-29-

Lobster Club on Duck Fat Fried Sourdough, Double Smoked Bacon, Whipped Goat's Cheese  
Local Salad Greens  
-40-

Steak Frites with Grilled Beef Flank, Cafe de Paris Butter, Rosemary Salted Frites, Red Wine Jus  
-38-

### Dessert

Vanilla Creme Brûlée with a Brown Butter Madeleine Cookie  
-10-

Lemon Poppy Seed Cake, Vanilla Meringue, Honey Ice Cream  
-12-

Dark Chocolate Marquise, Gingerbread, Pistachio, Mandarin Orange Ice Cream  
-12-