

Sunday Brunch Menu

Two Course Brunch Menu -55-

First Course

Smoked Salmon, Pickled Red Onion, Dill Creme Fraiche, Everything Bagel Seasoning

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Ohme Farm Winter Greens, Lemon & Olive Oil Vinaigrette, Shaved Pecorino, Sesame Flatbread

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Yogurt Parfait, Wildflower Honey, Granola, Berries, Mint

Main Course

Nova Scotia Lobster Eggs Benedict, Toasted English Muffin, Bearnaise, Togarashi

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Avocado Toast, Fried Egg, Cherry Tomatoes, Extra Virgin Olive Oil

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Wild Mushroom Omelette, Whipped Monforte Goat Cheese

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"Steak and Eggs" with Beef Tenderloin, Fried Eggs, Buttered Spinach, Chimmichurri

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Blueberry Pancakes, Colby's Maple Syrup, Blueberry Compote

Additional Sides

Breakfast Potatoes

-4-

Sausage

-8-

Bacon

-6-

Desserts

Tiramisu

-12-

Selection of Fruit Sorbets & French Macarons

-12-

Coffee, Tea & Juice Included

Vegan options available upon request

Please inform your server of any dietary restrictions or allergies

Thank you for joining us. We hope you enjoy your experience.