



BRUNCH MENU

-FARM TO FORK-

SUNDAYS 10:00AM - 2:30PM

STARTERS

Biscuits

3 warm biscuits with whipped butter and honey butter

\$6

Hummus

Roasted carrots, pita, extra virgin olive oil and sumac

\$13

Smoked Salmon

Toasted brioche, capers, chives, cream cheese

\$13

Brunch Fries

Hollandaise, roasted bell peppers, caramelized onions

\$12

SIDES

Bacon - 2 pieces

\$6

Sausage - 2 links

\$5

Eggs (any style) - 2

\$4

Toast - 2 pieces

\$3

Potatoes

\$6

French Fries

\$6

Cup of Fruit

\$6

Winter Green Salad

Winter greens, dried cranberries, apples, pickled red onion, feta crumbles & toasted organic walnuts tossed in an apple cider vinaigrette

\$9/\$12 GF

add chicken \$7

add 3 jumbo prawns \$12

Caesar Salad

Romaine, parmigiano-reggiano and bread crumbs tossed in caesar dressing

\$9/\$12

add chicken \$7

add 3 jumbo prawns \$12

MAIN DISHES

Brunch Burger

Smashed angus beef patty, fried egg, swiss cheese, avocado, tomato, caramelized onion, arugula & bacon aioli on croissant, home fries

\$17

Classic Benedict

Ham, poached eggs, hollandaise, english muffin, side of potatoes

\$18

Huevos Rancheros

Chips, chorizo, salsa verde, pico, black beans, cilantro crema, 2 sunny eggs

\$16

Egg Sandwich

Croissant, chives, ham, scrambled eggs, cheddar, side of potatoes

\$16

Garden Hash

Goat cheese, seasonal vegetables, bell peppers, onions, potato, spinach, sunny eggs, pesto aioli

\$16 GF

Breakfast Tacos (3)

Chorizo, scrambled eggs, pepperjack cheese, pico de gallo, flour tortillas, chipotle ranch drizzle

\$16

Denver Omelette

Ham, peppers, onion, cheddar, side of potatoes

\$18 GF

QUICHE DU JOUR

with a cup of fruit

\$15

Ask your server about our quiche of the day

French Toast

Texas toast, apple compote, whipped cream, syrup

\$15

Spicy Hash

Spicy sausage, peppers, onions, roasted jalapeño, potato, arugula, chipotle ranch, 2 sunny eggs

\$18 GF

Gluten Free=GF

Ask your server about vegetarian options

Brunch Salmon

Grilled salmon, hollandaise, seasonal vegetable, potatoes

\$23 GF

Chicken Sandwich

Grilled chicken breast, apple compote, brie, caramelized onions, arugula & roasted garlic aioli on a rustic bun

\$18

Salmon Cassidy Salad

Organic walnuts, gorgonzola, dried cranberries, mixed greens & strawberry poppy seed vinaigrette

\$ 22 GF

Classic Burger

7 oz angus beef patty, sharp cheddar, lettuce, tomato, onion and bacon aioli on brioche, house made chips

\$18

Corkage Fee \$25

\$8 Split Plate Fee

20% Gratuity on parties of 6 or more

Service Charge \$1.00

Michael Casey
Executive Chef

Ashley Park
Catering Coordinator