



# BRUNCH MENU

-FARM TO FORK-

SUNDAYS 10:00AM - 2:30PM

## STARTERS

### Biscuits

3 warm biscuits with whipped butter and honey butter

\$6

### Hummus

Fresh farm vegetables, pesto, parmesan, grilled pita

\$16

### Smoked Salmon

Mini bagels, capers, chives, cream cheese

\$13

### Brunch Fries

Hollandaise, roasted bell peppers, and caramelized onions

\$12

## SIDES

### Bacon - 2 pieces

\$6

### Sausage - 2 links

\$5

### Eggs (any style) - 2

\$4

### Toast - 2 pieces

\$3

### Potatoes

\$7

### French Fries

\$7

### Cup of Fruit

\$6

### Seasonal Green Salad

Mixed greens, peaches, pickled red onion, almonds and feta tossed in balsamic vinaigrette

\$11/\$14

add chicken \$7

add 3 jumbo prawns \$13

### Caesar Salad

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

\$10/\$13

Add Chicken \$7

Add 3 jumbo prawns \$13

## MAIN DISHES

### Brunch Burger

Smashed angus beef patty, fried egg, swiss cheese, avocado, tomato, caramelized onion, arugula & bacon aioli on brioche, 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, scrambled eggs, ham, chives, and cheddar, side of potatoes

\$16

### Veggie 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, stonefruit compote, whipped cream, syrup

\$15

### Spicy Hash

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

\$18 GF

### Summer Benedict

Slab bacon, heirloom tomato, arugula, and hollandaise sauce on English muffin

\$19

### Brunch Salmon

Grilled salmon, hollandaise, seasonal vegetable, potatoes

\$23 GF

### Grilled Chicken Sandwich

Grilled chicken breast, brie, stonefruit jam, arugula and roasted garlic aioli on a rustic bun

\$19

### Salmon Cassidy Salad

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

\$ 23 GF

### Classic Burger

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

\$18

Gluten Free=GF

Ask your server about vegetarian options

Corkage Fee \$25

\$8 Split Plate Fee

Michael Casey  
Executive Chef

Cecelia Ross  
General Manager

20% Gratuity on parties of 6 or more

Ashley Park  
Catering Coordinator