

BRUNCH MENU

ALL ENTREES AND BENEDICTS COME WITH SLICED SEASONAL FRUIT, MIXED GREENS WITH HOUSE BALSAMIC VINAIGRETTE OR BREAKFAST POTATOES

CLASSICS

COUNTRY CLUB OMELET
gruyère, caramelized onions, mushrooms, spinach.
add: bacon (3), house-made fennel sausage (4),
grilled chicken (4) hollandaise (2)
10

BUTTERMILK PANCAKES
3 pancakes, whipped cream, Vermont maple syrup
9

PATATAS BRAVAS
breakfast potatoes, chipotle aioli, 2 eggs over-easy,
hot sauce.
add bacon (3), house-made fennel sausage (4),
grilled chicken (4), hollandaise (2)
9

BREAKFAST BURGER*
house ground beef burger, caramelized onion,
over-easy egg, hollandaise, brioche
add bacon (3) *add* cheese (2)
15

SEASONAL PARFAIT
seasonal jam, Greek yogurt, honey,
house-made granola
11

LOX BAGEL
toasted bagel, cream cheese, capers, red onion
14

CLASSIC OATMEAL
brown sugar and raisins
8

HOUSE SALAD 
mixed greens, grape tomato, cucumber, almond,
blueberries, cheddar, house balsamic
add bacon (3), grilled chicken (5)
11

BENEDICTS

CLASSIC EGGS BENEDICT
English muffin, Canadian bacon, two poached
eggs, hollandaise
13

CRAB CAKE BENEDICT
petite crab cakes, English muffin, Canadian bacon,
two poached eggs, hollandaise
19

LOX BENEDICT
English muffin, cream cheese, smoked salmon, two
poached eggs, hollandaise
16

**HOUSE-MADE FENNEL SAUSAGE
BENEDICT**
buttermilk biscuit, grilled asparagus, housemade
fennel sausage, two poached eggs, hollandaise
15

À LA CARTE

Bacon 4

House-made fennel sausage 4

Toasted bagel with cream cheese 4

Toast (white) 3

Two eggs 4

Buttermilk pancake 3

Breakfast potatoes 4

Chef's choice sliced fruit 4

(6) Buttermilk biscuits & honey 5

* burgers may be cooked to order

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness