

Brunch

\$89 per guest, separate children’s menu

CHEFS TABLE

Buffet style

Seasonal Fruit Plate, *Assorted Fresh Fruit*

Cheese and Charcuterie, *Local Selection of Cheese and Charcuterie*

Local Shellfish Platter*, *Local Oysters & Clams, Chilled Shrimp, Cocktail Sauce, Mignonette*

FIRST COURSE

Please Select One

Beet Cured Smoked Salmon, *Potato Pancake, Sour Cream*
10g Osetra Caviar Supplement. \$30

Autumn Salad, *Baby Kale, Roasted Butternut Squash, Sliced Apple, Roasted Pecans, Apple Cider Vinaigrette*

Avocado Toast, *Sourdough, Avocado, Cherry Tomatoes, Everything Spice, Balsamic Glaze*

Greek Yogurt Parfait, *Vanilla Yogurt, Fresh Berries, House-Made Granola*

Sugar Pumpkin Overnight Oats, *Brown Sugar, Honey, Chia Seed, Whipped Cream, Pepitas*

Butternut Squash Soup, *Toasted Spiced Pepita, Mexican Crema*

MAIN COURSE

Please Select One

Eggs Any Style*, *Choice of: Applewood Smoked Bacon, House-Made Pork Sausage, Black Forest Ham, Chicken Sausage.*
Comes with Home-Style Marble Potatoes

Traditional Eggs Benedict*, *Black Forest Ham, Toasted English Muffin, Hollandaise Sauce*
Crab Cake Benedict - \$20 Supplement

Skillet Huevos Rancheros, *Sunnyside Eggs, Ranchero Sauce, Mexican Chorizo*

Waffle Sandwich, *Fried Egg, Maple Sausage, American Cheese, Breakfast Potatoes*

Stuffed French Toast, *Fresh Berries, Cream Cheese*

Pan Seared Salmon*, *Jasmine Rice, Broccolini, Lemon Butter Caper Sauce*

DESSERT

Assorted Chef’s Selection of Small Desserts

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Please inform your server of all food allergies.