BRUNCH

$26

Per Person

THE SWEET SIDE

SEASONAL FRUIT & BERRY DISPLAY
Seasonal Fruits

MINI PASTRY BASKET
A Curated Selection of Croissants, Scones with Devonshire Cream, Seasonal Muffins

BAKED BLUEBERRY LEMON FRENCH TOAST
A Hearty Baked Buttermilk French Toast, Macerated Blueberries, Preserved Lemon Custard



THE SAVORY MAINS

CLASSIC QUICHE LORRAINE
Applewood Smoked Bacon, Chives, Parmesan

SCRAMBLED EGGS
Our Signature Scramble with Fresh Herbs

ARTISANAL SMOKED SALMON FLATBREAD
Capers, Shaved Red Onion, Cucumber, Herb-Infused Cream Cheese

CHEF-ATTENDED CARVING STATION
Featuring Herb-Crusted Smoked Prime Rib, Glazed Baked Sugar-Cured Ham

SIDES & ACCOMPANIMENTS

MAPLE GLAZED BACON

CHICKEN SAUSAGE

YUKON GOLD ROASTED POTATOES

PERSIMMON & FETA
Fresh Persimmons, Spearmint, Loose Greens, Candied Pecans, Balsamic Glaze

SEASONAL MIXED GREEN SALAD
Seasonal Ingredients, Candied Pecans, Goat Cheese, Light Vinaigrette



BEVERAGE STATION

GOURMET COFFEE | TEA
A selection of High-Quality Roasts & Herbal Teas

FRESHLY SQUEEZED ORANGE JUICE
Signature Fresh Orange Juice

MIMOSA & BLOODY MARY BAR +10
Mixologist Crafted, Selection of Seasonal Garnish

GRATUITY MAY BE INCLUDED FOR PARTIES OF 8 OR MORE • RESERVATIONS ONLY ACCEPTED FOR PARTIES OF 5 OR MORE

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness, especially if you have certain medical conditions.

The following major food allergens are used as ingredients: Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame.

Please make us aware of any food allergies or dietary requirements and we will make every effort to accommodate your request. *(GF)* Gluten-Free *(Veg)* Vegetarian *(Vegan)* Vegan