

THE BRUNCH EXPERIENCE

MENU OPTIONS

STARTERS

Smoked Salmon Salad

*gems, lox, asparagus, capers, bagel chips,
everything vinaigrette*

Spinach & Strawberry Salad

*baby spinach, strawberries, goat cheese,
champagne vinaigrette*

Prosciutto & Asparagus

shaved parmesan, arugula, lemon aioli

Yogurt & Granola Parfaits

*seasonal berries compote, banana,
peanut butter dust*

Breakfast Cheese & Charcuterie

*soft cheeses, smoked sausage, country
ham, jam, crackers*

SWEETS

Warm Pastry Basket

*croissants, muffins, scones with cultured butter &
fruit preserves*

Cardamom Coffee Cake

*oat & cinnamon crumble, sour
cream royal frosting*

All Things Good Board

*everything bagels, avocado, red onion, herb
schmer, tomato salad, cucumbers and more*

Banana Pancakes

*butter rum roasted pecans & bananas,
whipped maple butter*

Breadpudding French Toast

*grilled pineapple, coconut flake,
mascarpone cream*

SAVORY

Mushroom-Asparagus Quiche

creamy custard, goat cheese, herb salad

Breakfast Tacos

*kale, roasted potatoes, spanish
chorizo, cotija, hot sauce*

Barbequed Shrimp & Grits

*barton spring mills grits, sweet
pecan & spice gremolata*

Baked Salmon

*fines herbs & fennel, smoked trout
roe, mustard sauce*

“Oak & Smoke” Streak & Eggs Benedict

*smoked beef tri tip, poached eggs,
chimichurri hollandaise, cheddar biscuits*

SIDES

Seasonal Fruit & Citrus

mint, lime, and local honey drizzle

Sauteed Escarole & Kale

preserved lemon, fresno chile

Smash Fried Potatoes

rosemary & onions

Apple Breakfast Sausage

Thick Cut Smoked Bacon