



BRUNCH MENU
Sundays 11:30 - 2:30

Fresh Fruit and Granola Parfait	\$9
Meat & Cheese Board	\$11
Quinoa & Kale Salad Quinoa, Kale, Sweet Potato, Cranberries, Cherry Tomato, Red Onion, Lemon Dressing	\$12
<hr/>	
Classic Steak and Eggs NY Strip Steak, Eggs Your Way served with Sautéed Green Beans and Herb Roasted Baby Potatoes	\$24
Huevos con Rancheros Fried Egg served with Rice & Beans, Sliced Avocado on a Corn Tortilla with a spicy Rancheros Sauce & Cilantro Crema Add Chorizo \$2.00	\$14
Chicken Milanese with Kale & Strawberry Organic Chicken Breast coated with Parsley & Parmigiano Panko Crust pan seared. Lemon Kale & Strawberry Salad	\$19
Breakfast Burger Angus Beef Burger topped with Fried Egg, Bacon and Cheese served on a Brioche Bun. Mixed Greens	\$18
Eggs in Purgatory Farm Fresh Eggs poached in Vodka Sauce served with Crispy Prosciutto and Sautéed Spinach on a Toasted Crostini	\$14
Quiche - Barn Style Roasted Red Peppers, Onion, Asparagus layered with Thin Sliced Golden Potatoes. Arugula Salad	\$14
Orange Scented Brioche French Toast Brioche Bread soaked overnight in an Orange Infused Egg Batter served with a Berry Compote and Warm Local Syrup	\$14
Omelet Your Way Build Your Own Omelet, Chose Any Item up to 4 Bacon, Ham, Caramelized Onion, Roasted Red Peppers, Tomato, Garlic, Pickled Red Onion, Mushrooms, Cherry Peppers, Avocado, Spinach, Cheddar, Gruyere, American, Mozzarella, Smoked Salmon Add \$2.00	\$14
Elevated Open Face Bagel and Lox Toasted Egg Bagel topped with a Herb and Chive Cream Cheese, Thin Sliced Smoked Salmon, Chopped Pickled Red Onion, Capers, Grilled Tomato and Avocado	\$14