

Eggs Benedict toasted english muffin, smoked ham, poached egg, hollandaise 4.25 | 8.50
Eggs Oscar crab cake, poached egg, asparagus hollandaise 7.00 | 14.00
Smoked Trout Benedict toasted english muffin, poached egg, cream cheese, mustard, hollandaise 5.50 | 11.00
Wild Mushroom Benedict multigrain toast, poached egg, mushroom cream sauce 5.50 | 11.00
Italian Benedict stirato toast, prosciutto, tomato, poached egg, balsamic reduction, hollandaise 4.75 | 9.50
Veggie Benedict crispy eggplant, stewed tomatoes, poached egg, asparagus hollandaise 4.75 | 9.50
West Coast Benedict toasted english muffin, avocado, bacon, tomato, poached egg, hollandaise 5.25 | 10.50

Yogurt & Granola vanilla yogurt, toasted granola 5.25 with warm berries 6.50
Buttermilk Pancakes maple syrup 8.00 | apricot preserves 8.50 | house berry sauce 9.00
Breakfast Flatbread cinnamon sugar cream cheese, berry sauce 5.00 | 10.00
Wild Mushroom Scramble mushroom ragout, caramelized onions 5.50 | 10.50
Ham & Cheese Scramble smoked ham, aged cheddar, red onion 3.75 | 7.50
Bruschetta Omelet tomato & kalamata olive bruschetta, prosciutto, mozzarella 5.25 | 10.25
Artisan Omelet sautéed garlic spinach, goat cheese 5.75 | 11.25
Steak & Eggs new york, multigrain toast, tomato relish, two eggs your way 14.75 | 24.75

STARTERS & SALADS

Crispy Eggplant Medallions stewed tomatoes, basil, parmesan 9.50
Harvest Platter mortadella, beef summer sausage, prosciutto panino, olives, apricot preserves, mustard 10.50 | 14.50
Pan Seared Blue Crab Cakes braised corn, parsley oil 7.00 | 13.50
Semolina Crusted Calamari whole grain mustard aioli, citrus horseradish cocktail sauce 11.00
Grilled Chicken Caesar hearts of romaine, garlic smoked lake trout dressing, olive crostini, shaved parmesan 12.50
Peppered Tuna Niçoise haricot vert, olives, capers, egg, fingerling potatoes, anchovy vinaigrette, organic greens 14.00
Seared Beef Cobb romaine, watercress, bacon, avocado, egg, tomato, blue cheese buttermilk dressing 15.00
Grilled Chicken Field Greens cranberry vinaigrette, goat cheese, raisins, sliced almonds 12.50

MAIN COURSES

Vegetable Risotto asparagus, tomato, spinach, fresh herbs, parmesan crisp 7.00 | 13.00
Breaded Pork Loin buttermilk mashed, mushroom cream sauce, sautéed spinach 14.50
Grilled Atlantic Salmon steamed basmati rice, cucumber slaw, lemon butter sauce 15.50
Grilled Vegetable Platter assorted vegetables, garlic balsamic marinade 16.00
Turkey B.L.T. marble rye, smoked turkey, tomato chutney, avocado, compart duroc bacon, lettuce, french fries 12.75
House Ground Cheeseburger aged cheddar, french fries 11.00 with compart duroc bacon 12.50

ARTISAN CHEESES

Carr Valley Creama Kasa triple cream cow's milk | Purple Haze goat's milk with fennel pollen & lavender
 Roth Kase Knight's Vail raw cow's milk, aged 3 weeks | Amablu St. Pete's Select raw cow's milk, cave aged 100 days
 Satori Bellavitano Raspberry pasteurized cow's milk | Carr Valley Cardona pasteurized goat's milk, aged 8 months
 three 10.00 | five 13.50

