

Appetizer

Breakfast Easter Basket \$15

Milk bread hot cross buns, mini Challah braid, blueberry muffins

Fruit and Yogurt Bowl \$14

House-made granola, plain Greek yogurt, fresh berries †

Smoked Salmon \$24

Dill crème fraiche, caper and cucumber relish, chili crisp, toasted bagel

Caesar Salad \$11

Romaine, garlic croutons, Pecorino Romano, anchovies †

Additions

grilled chicken \$6 · grilled steak* \$7 · shrimp \$12

Dessert

Lemon Meringue Pot du Crème \$12

Toasted meringue, Candied Meyer lemon GF

Carrot Cake \$12

Toasty spiced cream cheese frosting

Raspberry White Chocolate Roulade \$12

Coconut cream

Classics

Eggs Benedict * †

English muffin, poached egg, seasoned breakfast potatoes

Traditional Benedict w/ grilled Canadian bacon \$19

Smoked Salmon Benedict w/ spinach, local tomatoes

\$23

Lobster Benedict w/ fresh picked Maine lobster,

local tomatoes \$35

Three Egg Omelet \$17 †

Mushrooms, spinach, cheddar cheese

served with toast + seasoned breakfast potatoes

Two Farm Fresh Eggs Any Style* \$15

Served with toast + seasoned breakfast potatoes †

Cinnamon Roll Malted Pancakes \$15

Icing glaze

Sides \$3

Bacon, Ham, Pork Sausage,
Turkey Sausage, Corned Beef Hash +\$1

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

GF - gluten free † - gluten free option available

Brunch Specialties

Seafood Frittata \$28

Smoked Salmon, rock shrimp, lobster, dill Havarti, spinach, caramelized onion, breakfast potatoes GF

Mushroom Toast \$17

Milk bread, pepper jam †

Stuffed French Toast \$18

Peanut butter and mixed berry jelly w/ toasted meringue

Easter Sandwich \$18

Hot Cross Buns, Country Ham, cheddar cheese, Dijonnaise, breakfast potatoes †

Steak and Eggs * \$29

Tenderloin steak, chimichurri, home fries, fried eggs add lobster +\$35 GF

Chevre Tart \$21

Toasted Challah thyme crust, roasted carrot jam. Tender green salad, candied Meyer lemon, shaved fennel, champagne and honey vinaigrette