

BRUNCH

Please advise your server of any food allergies.

APPETIZERS

WILD MUSHROOM SOUP \$14

Caramelized Honeynut Squash, Porcini Crisp, White Truffle Oil

POACHED PEAR SALAD \$16

Petit Greens, Nasturtium Flowers, Star Anise Walnut Vinaigrette

KALE & AVOCADO \$16

Pine Nuts, Mustard Flowers, Japanese Cucumber, Key Lime Dijon Vinaigrette

FARMER'S KOMBOCHA \$15

Mesclun, Fine Herbs, Pumpkin Chips, Mandarin Dijon Reduction

NOVA SCOTIA SALMON TARTARE \$18

Sorrel Crème Fraîche, Salmon Roe, Sturgeon Caviar, Potato Crisp

CHEVRE CROQUETTE \$17

Red & Golden Baby Beets, Muscat Finger Grapes, Blood Orange Coulis

PASTAS

RIGATONI POMODORO \$23

Artisanal Ricotta, Basil Oil

GREEN PEA TORTELLINI \$26

Black Truffle Peelings, Pecorino Tartufo, Tarragon Oil

RISOTTO \$25

Green Asparagus, Baby Corn, Squash Blossom, Patty Pan

SEAFOOD RAVIOLI \$26

Lobster, Scallops, Rock Shrimp, Black Garlic, Yellow Pepper Coulis, "Ratatouille"

SANDWICHES

TOMATO BISQUE & GRILLED CHEESE \$18

Aged Gruyere, Fontina, Cheddar, Truffle Butter & Petite Greens

CAPRESE SANDWICH \$18

Kale Pesto, Fresh Mozzarella, Tomato, Basil, Country Bread, House Fries, Mixed Greens

BLACK ANGUS WHITE CHEDDAR BURGER \$22

Caramelized Onions, Applewood Smoked Bacon, House Fries

SALMON BURGER \$22

Charred Red Onions, Piquillo Pepper, Feta, Meyer Lemon Aioli, House Fries, Mixed Greens

BRUNCH

RICOTTA CHEESE PANCAKES \$19

Banana, Blueberry Gelee, Maple Vanilla Syrup

CHALLAH FRENCH TOAST \$19

Wild Berries Compote, Dulce de Leche, Chantilly

CROQUE MADAME \$24

Apple Wood Smoked Ham, Cave-Aged Gruyere, Poach Eggs, Hollandaise

LOBSTER OMELETTE \$32

Brie de Meaux, Charred Corn, Zucchini, Piquillo Pepper, Petite Potatoes

MEDITERRANEAN FRITTATA \$21

Goat Cheese, Kalamata Olives, Mixed Greens

STEAK & EGGS \$31

Black Angus Rib Eye Steak, Charcuterie Sauce, Sunny Side Up Eggs, Potato Steak Fries, Petite Greens

HUEVOS RANCHEROS \$23

Refried Black Beans with Pork, Sunny Side Up Eggs, Fried Corn Tortilla, Salsa Ranchera

NOVA SCOTIA SMOKED SALMON BENEDICT \$25

Poached Eggs, Salmon Roe, Dill Hollandaise

TRUFFLE VEGETABLE RISOTTO \$25

Poached Eggs, Squash Blossom, Patty Pan, Asparagus, Confit Tomato

SIDES**APPLEWOOD SMOKED BACON \$8****FRESH FRUIT \$8****CHICKEN SAUSAGE \$8****HOME FRIES \$8****BRUNCH COCKTAILS****RED EYE \$8**

La Colombe Coffee, Espresso Shot

PICK ME UP \$10

Iced Espresso, Cream, Brown Sugar, Homemade Ladyfinger Cookie

BITTERED COFFEE COCKTAIL \$17

La Colombe Coffee, Averna Amaro, Woodford Reserve Bourbon

BELLINI \$16

La Marca Prosecco, Peach Purée

BACIO DEL LIMONE \$16

Caravella Limoncello, La Marca Prosecco

PAMPLEMOUSSE & BUBBLES \$16

Giffard Crème De Pamplemousse Rose, Gloria Ferrer Brut

ARCTIC MULE MIMOSA \$16

Tito's Vodka, Ginger Beer, La Marca Prosecco, Fresh Squeezed Orange Juice

ROBERT BLOODY MARY \$15

Ketel One Vodka, Thai Pepper, Cornichon, Cherry Tomato