

BRUNCH Winter 2023

SMOOTHIES & FRESH SQUEEZED JUICES

- California sunrise - organic banana, orange juice, mango, pineapple, turmeric
- Berrylicious - JG Farms organic berries, organic banana, Greek yogurt, local honey
- Orange juice - Schaner Farms organic oranges, fresh squeezed to order

BREAKFAST

- Warm baked banana bread - dark chocolate with crème fraîche v
- Bowl of berries - A selection of seasonal organic berries from JG Farms
- Greek yogurt and granola bowl - organic berries with local honey v, gf
- Classic french toast - vanilla brioche, maple whipped mascarpone v
- Buttermilk pancakes - organic berries, maple syrup v
- Salmon benedict - smoked salmon, grilled sourdough, hollandaise sauce, breakfast potatoes
- Seasonal vegetable omelette - stewed peppers & onion, Manchego, wild arugula, breakfast potatoes v, gf
- Huevos rancheros - bean conserva, crispy tortilla, queso fresco, heritage pork bacon, chili salsa
- Steak and eggs - 8 oz. grass-fed sliced flat iron, 2 organic fried eggs, breakfast potatoes gf
- Egg white omelette - kale, shredded organic chicken, roasted peppers, sliced organic avocado gf
- American breakfast - two organic eggs, bacon, sausage, grilled tomato, avocado, potatoes, grilled sourdough

STARTERS

- Avocado toast - organic avocado & tomatoes, mozzarella, basil v
- Yucatecan ceviche - snapper, organic avocado, serrano chili, lime, tomatillo gf
- Prosciutto & burrata - with grilled sourdough
- Yellowtail crudo – yuzu kosho, ginger, cilantro, serrano chili gf

SALADS

- Chopped salad - gem lettuce, salami, provolone, cherry tomatoes, olives, chickpeas, red onion, red wine vinaigrette
- Avocado beet grapefruit salad - roasted hazelnuts, beet vinaigrette ve, gf
- Little gem lettuce - organic apples, dates, almonds, parmesan, golden balsamic v, gf
- Caesar salad - baby gem lettuce, 24-month aged parmesan, anchovy dressing, caper breadcrumbs, croutons
- Arugula salad - organic wild arugula, 24-month aged parmesan, lemon, olive oil v, gf

Grilled Organic Chicken Breast	Roasted Scottish Salmon	Marinated Grilled Shrimp (4)
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ENTREES

- Lemon pasta - 24-month aged parmesan v
- Harvest grain bowl - quinoa, farro, roasted peppers, sauteed kale, maitake mushrooms, beets, bean conserva ve
- Chicken shawarma – cucumber & tomato salad, rice, pita, herbed yogurt
- Pan roasted salmon - Mediterranean couscous, confit tomatoes, charcoal grilled zucchini, cucumber yogurt
- Cara cheeseburger - cheddar, gem lettuce, tomato, onion, pickles, Cara sauce, brioche bun, French fries
- New York strip - (sliced) Tasmanian barley fed Black Angus MS 5 +, 14 oz, sautéed spinach & snap peas, French fries gf

VEGETABLES & SIDES

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| One Organic Egg - Schaner Farms                           | Crispy Weiser Fingerling Potatoes ve, gf              |
| Bacon or Sausage  | Irish Whipped Potatoes - cabbage & kale               |
| Sliced Organic Avocado - sea salt, olive oil              | Fried Shishito - tomato tapenade, basil, lime ve      |
| Smoked Salmon   | Charcoal Grilled Broccolini - lemon, olive oil ve, gf |
| Truffle Fries - white truffle oil, black truffle shavings | Charcoal Grilled Organic Maitake Mushrooms -          |
| French Fries  | Champagne vinaigrette ve, gf                          |
| Breakfast Potatoes - rosemary, sea salt                   |   |

DESSERTS

- Olive oil cake - crème fraîche, organic strawberries v
- Hot sticky toffee pudding - dark caramel, mascarpone cream v
- Baked chocolate chip cookie - fresh from the oven, vanilla bean ice cream v
- Churros - vanilla ice cream, caramel sauce v
- Warm apple pie - Granny Smith apples, cinnamon, brown sugar oatmeal crust, vanilla bean ice cream v
- Chocolate brownie - chocolate sauce, caramel, vanilla ice cream
- Selection of house made sorbets - mango, blood orange, raspberry ve, gf