

PLATED BRUNCH

Served with assorted breakfast breads

FIRST COURSE

Select 2

CAESAR

romaine, grana padano, focaccia crisps, anchovy dressing

ROMAINE

romaine ribbons, fennel, radicchio, grana padano, lemon vinaigrette

PARFAIT

yogurt, granola, seasonal fruit, local honey

MELON & PROSCIUTTO

fresh melon wrapped with prosciutto

SECOND COURSE

Select 4

CHALLAH FRENCH TOAST

seasonal fruit, warm maple syrup

DAY BREAK PANINI

stirred egg, fontina, double thick smoked bacon, black pepper aioli, toasted ciabatta

POLLO HASH

pulled chicken, roasted vegetables, yukon gold potatoes, poached eggs, hollandaise sauce

PENNE POMODORO

basil, pomodoro

CHICKEN PICCATA

pan-sautéed scaloppini, lemon, white wine, caper butter sauce, herb-roasted potatoes, green beans

ATLANTIC SALMON

grilled, kohlrabi puree, roasted verrill farm vegetables, cous-cous, pistachio pesto

FLAT IRON STEAK

8-oz steak, whipped yukon gold potatoes, green beans, red wine demi-glace

served with freshly brewed coffee & assorted herbal teas



BRUNCH BUFFET

Served with assorted breakfast breads

CHALLAH FRENCH TOAST

warm maple syrup

SCRAMBLED EGGS

stirred eggs, mozzarella, fontina cheese

SLOW COOKED APPLEWOOD SMOKED BACON

BREAKFAST SAUSAGE

HOME FRIES

ROMAINE

romaine ribbons, fennel, radicchio, grana padano, lemon vinaigrette

FUSILLI AFFUMICATI

garlic, roasted eggplant, marinated tomatoes, smoked mozzarella, pecorino

ATLANTIC SALMON

tomato-fennel broth

CHICKEN PICCATA

pan-sautéed scaloppini, lemon, white wine, caper butter sauce

SEASONAL ROASTED VEGETABLES

served with freshly brewed coffee & assorted herbal teas