

THE BRUNCH COLLECTION

CURATED ENHANCEMENTS

SIGNATURE BRUNCH COCKTAILS

Classic Mimosa \$12

Prosecco - Freshly Squeezed Orange Juice

Bellini \$13

Prosecco - White Peach Puree

The Hugo \$14

Prosecco - St. Germaine Elderflower Liquor - Fresh Mint

Aperol Spritz \$14

Aperol - Prosecco - Sparkling Water - Orange

House Sangria \$12

Red Wine - Brandy - Seasonal Fruit

MORNING FAVORITES

Freshly Brewed Coffee \$5

Fresh Orange Juice \$6

Fresh Grapefruit Juice \$6

Fresh Cranberry Juice \$6

Southern Sweet Tea \$4

ARTISAN BAKERY

Fresh Baked Blueberry Muffins (V) \$6

Chef's Assorted Breakfast Pastries (V) \$8

Classic French Toast (V) \$8

Fresh berries - maple syrup

Lemon Ricotta Pancakes (V) \$9

Fresh berries - Chantilly cream

Warm Belgian Waffle (V) \$8

Fresh berries - Vermont maple syrup

Vegetable Frittata (V) 8

Fresh Baked Ham & Cheese Croissant \$12

Flaky croissant stuffed with ham & Swiss cheese

Ham & Cheese Quiche (serves 6+) \$30

Artichoke & Cheese Quiche (Serves 6+) (V) \$30

BRUNCH BOARDS AND GATHERING PLATTERS

Designed for sharing before brunch is served

Artisan Charcuterie Display (serves 10+) \$175

Prosciutto - Genoa salami - Coppa - Calabrese salami - premium imported and domestic cheese - local honey - marinated vegetables - Kalamata olives - house-made hummus - fresh baked Artisan bread

Garden Crudite(V / GF) (serves 10+) \$125

Assorted seasonal vegetables - yoghurt-mint dip

Seasonal Fruit Display (V / GF) (serves 10+) \$125

Fresh seasonal fruit - whipped ricotta - local honey

BRUNCH SPECIALITIES

Avocado Toast (V) \$12

Country sourdough - avocado - toy box tomato - shaved radish - microgreen

Burrata & Vine-Ripened Tomatoes (V/GF) \$14

Imported burrata - heirloom tomatoes - arugula- extra virgin olive oil - aged balsamic

Turkey-Avocado Tea Sandwiches \$9

Brioche bread - pesto aioli - avocado - Boars Head turkey

Chicken Salad Tea Sandwiches \$8

Brioche bread - Chef Peter's home-made chicken salad

Fresh Mozzarella and Tomato Tea Sandwiches (V) \$9

Brioche bread - pesto aioli - fresh mozzarella - vine-ripened tomato

Fried Chicken & Waffle \$12

Buttermilk fried chicken - Belgium waffle - warm maple syrup

Fried Chicken & Buttermilk-Cheddar Biscuit \$14

Buttermilk fried chicken - Pimento cheese - home-made biscuit

Jumbo Shrimp & Pineapple Skewers \$12

Two jumbo shrimp - fresh pineapple - teriyaki glaze

ENHANCEMENTS

Candied Bacon (GF) \$4

Ham Steak (GF) \$8

Breakfast Sausage (GF) \$4

Scrambled Eggs (GF) \$4

Home Fries (GF/V) \$4

GARDEN COLLECTION

House Garden GF/V) \$11

Organic lettuce - vine-ripened tomatoes, - cucumber - marinated chickpeas

Home-made Italian vinaigrette - Ranch

Italian Chopped (GF/V) \$12

Chopped romaine hearts - roasted bell peppers - olives - pepperoncini - tomatoes - imported parmesan - home-made Italian vinaigrette

Strawberry Pecan (GF/V) \$13

Organic lettuce - ripe strawberries - roasted pecans - Greek feta cheese

Apple cider vinaigrette

Greek Village (GF/V) \$13

Vine-ripened tomatoes - cucumber - red onion - Greek feta cheese

Chef Peter's red wine & oregano vinaigrette

Caprese (GF/V) \$14

Fresh mozzarella - vine-ripened tomatoes - arugula - basil pesto

Aged balsamic vinaigrette

Roasted Beet GF/V) \$13

Roasted beets - organic lettuce - organic granola - Chevre goat cheese - pecans

aged balsamic vinaigrette

PROTEIN ENHANCEMENTS

Grilled All-Natural Chicken Breast \$7

Grilled Salmon \$14

Chilled Jumbo Shrimp (4) \$10

House Chicken Salad \$6

SWEET FINALE

Chocolate Delight \$7

Layers of chocolate cake - raspberry preserve - chocolate mousse

Classic Strawberry Cheesecake \$7

Graham cracker crust - cream cheese - sour cream - fresh strawberry

Tiramisu \$8

Expresso-soaked sponge cake - mascarpone mousse - imported cocoa

Meyer Lemon Parfait \$8

Layers of Meyer lemon parfait - local honey - fresh berries

CHEF'S COOKIE COLLECTION

Triple Chocolate Chip \$4

Vanilla Cream Cheese \$4