

BRUNCH MENU

Short Rib Potato Hash- baked farm fresh eggs, topped with a roasted tomato-porcini cream -16

Squash Omelet- roasted butternut squash, marinated mushrooms, Port wine red onion jam, topped with fried sage crème -12

Shrimp Polenta- sautéed shrimp, apple-wood smoked bacon, peri-peri peppers, and scallions, in a marsala thyme cream over creamy polenta, topped with queso fresco -14

Sweet Potato Pancakes – topped with Frangelico- scented whipped cream, warm saffron honey, fresh fruit -11

Crab Cake Benedict- on a grilled brioche bread, poached farm eggs, gouda-chive morney, topped with citrus greens -14

Bacon Omelet- apple-wood smoked bacon, gorgonzola, caramelized pear, arugula, creamy polenta -12

SIDES

Eggs
\$2/each

Creamy Polenta
3

Apple Wood Smoked Bacon
2

Fresh Fruit
4