

BRUNCH

THREE COURSE PRIX FIXE includes sparkling wine, mimosas or sparkling cider 35

STARTERS choice of

BUTTERNUT SQUASH SOUP sumac oil, roasted pumpkin seeds

DUNGENESS CRAB CAKE root vegetable slaw, tiny greens, apples, lemon aioli

FRIED CALAMARI fennel, lemon, aioli

HEARTS OF ROMAINE CAESAR SALAD garlic croutons, reggiano

EGGPLANT PANZANELLA pickled onion, bocconcini mozzarella, prosciutto, toasted focaccia, grape tomato

FRISSE & BABY RED OAK spinach, candied walnut, goat cheese, currants, walnut vinaigrette

SEASONAL FRUITS tahitian vanilla bean yogurt, toasted granola

ENTREES choice of

GRILLED ASPARAGUS SALAD wild mushrooms, fried egg, shaved parmesan, black truffle vinaigrette

SAUSAGE AND POTATO FRITTATA roasted tomato, arugula, mornay sauce, mixed greens

BRIOCHE FRENCH TOAST pear syrup, bacon, whipped cream

EGGS BENEDICT prosciutto di parma, traditional béarnaise sauce

EGGS CHESAPEAKE two poached eggs, crab cake, ruby grapefruit hollandaise

POACHED SALMON SALAD house cured salmon, crème fraîche, fingerling potatoes, lemon vinaigrette

RIGITONI BOLOGNESE hearty three meat tomato sauce, pecorino, focaccia

OPEN FACED CHICKEN SANDWICH mozzarella, basil aioli, fig balsamic, rustic greek salad

ROASTED SALMON basque chorizo, sweet potato, celery root, 3 olive vinaigrette

LAMB GYRO tzatziki, marinated cucumber, tomato, napa cabbage slaw, assortment of olives

MOROCCAN LAMB BURGER sheep's milk cheese, tzatziki, housemade bun, harissa spiced fries

PRIME FLAT IRON STEAK & EGGS parmesan scrambled eggs, potato hash

DESSERT choice of

COFFEE MERINGUE chocolate ganache, godiva cream

PEAR DANISH brie, moscato pear sauce, assortment of berries,

VANILLA CRÈME BRULEE hazelnut tuile, candied hazelnut