

Brunch Menu

Brunch Features

Crepe of the Day
\$6.95

Quiche
\$7.95

Stuffed French Toast
\$8.95

Eggs, served with scone, muffin, or toast

2 eggs, any style \$5.95

Omelette of the Day \$6.95

Curried Eggs \$5.95

Add Applewood Smoked Bacon \$2.00

Add Corned Beef Hash \$4.00

Add House Cured Salmon \$4.00

Oatmeal

Prepared with chef's choice of dried fruits and nuts,
served with milk \$5.95

Share with a Friend

Platter of Seasonal Fruits \$6.95

Basket of chef's choice of scones, muffins or quick
breads served with butter, jam, and cream \$5.25

Soup of the Day

Cup \$3.95

Bowl \$5.95

Salads

Portobello Salad

Roasted Portobello mushroom over baby greens,
spinach, served with morsels of fresh mozzarella,
candied hazelnuts, and a sun-dried tomato
vinaigrette.
\$9.95

Arugula & Artichoke Salad

Baby arugula salad with marinated artichoke hearts,
dried cranberries, toasted walnuts, and foccacia
croutons in a parmesan vinaigrette.
\$8.95

Add grilled chicken to either of the above salads for
an additional \$2.50

Sandwiches

Pesto-Crusted Chicken Sandwich

Grilled herbed breast of chicken encrusted with our
house made pesto, and served on a ciabatta roll
with roasted red pepper mayonnaise.
\$9.95

Portobello & Bleu Cheese Sandwich

Grilled Portobello mushroom stuffed with
gorgonzola, baby spinach and garlic, and served
with a balsamic reduction.
\$9.95



Ploughman's Lunch

An elegant twist on the traditional hearty, cold repast, including imported and domestic cheeses, thinly sliced Bunderfleish (an Alpine air-dried beef), seasonal fruits, potatoes, and bread. Share it as a snack, or enjoy it yourself as a hearty lunch.

\$13.95