

MENU SUBJECT TO CHANGE BASED ON AVAILABILITY

EASTER BRUNCH

Basket of Home Baked Breakfast Breads, Choice of Appetizer & Entree,
Dessert Sampler & Coffee or Tea, Champagne, Mimosa or Sparkling Cider for \$35

APPETIZERS (CHOOSE ONE):

FRESH FRUIT SALAD

TOMATO BISQUE with herbed croutons

CREAMY SPRING PEA SOUP

TRADITIONAL CAESAR SALAD with romaine & radicchio, herbed croutons & parmesan cheese

AVOCADO TOAST WITH HOUSE CURED SALMON on ancient grain bread with horseradish cream cheese

ENTREES (CHOOSE ONE):

CEDAR PLANK BAKED SALMON

with wild rice pilaf, grilled broccoli, carrot & honey sriracha glaze

CRAB & SHRIMP CAKE SALAD

over frisee & spinach with asparagus & pickled red onion

BAKED HAM WITH GRILLED PINEAPPLE CHUTNEY

potatoes au gratin & French beans

STUFFED FRENCH TOAST

sour dough bread with mascarpone & nutella filling, topped with toasted hazelnuts, country sausage

EGGS BENEDICT

English muffin topped with sauteed spinach, pancetta, poached eggs & Hollandaise,
with homefries

STEAK & EGGS

petite filet with two fried eggs, Bearnaise & homefries

BREAKFAST BURGER

with Taylor ham, fried egg and sharp cheddar on a country white roll

FRENCH CREPE

stuffed with scrambled eggs, lump crab meat & chives, topped with hollandaise

FRESH HERBED RICOTTA, ASPARAGUS & ROASTED TOMATO OMELETTE

with sausage & homefries

Roast Mushroom & Leek Quiche

with side seasonal salad, honey mustard

DESSERT SAMPLER

CHILDREN'S MENU \$12

Includes Fruit Salad, Ice Cream, Beverage & One Entree:
Scrambled Eggs, Stuffed French Toast or Chicken Fingers

Many of our dishes have nuts or raw ingredients that some people may be sensitive to. Please alert your server to any serious allergies.