

# Brunch

## **Grilled Steak Bénédict \$14**

Caramelized Onion, Mushroom, Point Reyes Blue Cheese  
Two Poached Eggs, Hollandaise, Breakfast Potatoes

## **Crab Cake Bénédict \$16**

Buttered Leeks, Pancetta, Swiss Chard,  
Two Poached Eggs, Hollandaise, Breakfast Potatoes

## **Wild Mushroom Bénédict \$12**

Fall Mushrooms, Roasted Shallot, Hollandaise, Breakfast Potatoes

## **Crepes \$10**

Tahitian Vanilla Crepes, Mascarpone Cheese, Warm Apple Chutney, Local Honey

## **Belgian Waffle \$8**

Chocolate, Blueberry or Straight-Up with Organic Aged Maple Syrup

## **French Toast \$8**

Brioche Bread, Vanilla & Orange Batter, Organic Aged Maple Syrup

## **Chef's Omelet du Jour \$12**

Created Daily Using Seasonal Ingredients, Breakfast Potatoes, Fresh Fruit

## **Smoked Salmon and Bagels \$10**

Cured & Smoked in House, Tomato, Red Onion  
Fried Capers, Cream Cheese, Toasted Bagel

# Sides

**Potatoes** \$3  
**Fruit** \$4  
**Turkey Bacon** \$4

**Sausage** \$4  
**Bacon** \$3  
**Eggs** \$3  
**Grits** \$4

**English Muffin** \$2  
**Toast** \$2  
**Bagel** \$2