

## appetizers

CORN SOUP	
Avocado Relish, Micro Cilantro	\$12
SPRING CITRUS SALAD	
Frisée, Hearts of Palm, Jicama, Red Onion	\$16
MIXED GREENS SALAD	
Herbs, Aged Sherry Vinaigrette	\$13
GOAT CHEESE AND PAPAYA SALAD	
Arugula, Red Onion, Papaya Vinaigrette	\$16

## pastas

PENNE	
Tomato-Basil Sauce, Parmesan	\$22
AGNOLOTTI	
Fava Bean, Ricotta, Lemon & Thyme Beurre Blanc	\$26
RISOTTO	
Asparagus, Corn, Parmesan	\$26
FARFALLE CARBONARA	
English Peas, Bacon Lardons	\$25

## sandwiches

SPINACH VEGGIE WRAP		CAPRESE SANDWICH	
Grilled Vegetables, Mixed Greens	\$18	Fresh Mozzarella, Tomato, Basil, Country Bread, House Fries, Mixed Greens	\$18
TOMATO SOUP & GRILLED CHEESE SANDWICH		CHEDDAR CHEESEBURGER	
Smoked Gouda, Seven-Grain Bread, Truffle Butter, Sliced Tomato & Caramelized Onions	\$18	Dill Pickle & House Fries	\$20
CHICKEN PAILLARD SANDWICH		SALMON BURGER	
Fontina, Avocado, Tomatoes, Spinach, Pretzel Baguette, House Fries, Mixed Greens	\$18	Grilled Red Onions, Fresh Avocado, Jalapeno Aioli, House Fries, Mixed Greens	\$21

BREAD SERVICE IS AVAILABLE UPON REQUEST [GLUTEN FREE OPTIONAL]

## **brunch**

### **RICOTTA CHEESE PANCAKES**

Tomato-Dried Fruit Jam & Whipped Cream \$18

### **CHALLAH FRENCH TOAST**

Berries, Vermont Maple Syrup \$19

### **CLASSIC EGGS BENEDICT**

Canadian Bacon, Dijon Hollandaise, Chicken Apple Sausage \$24

### **LOBSTER BENEDICT**

Spinach, Dijon Hollandaise, Fingerling Home Fries \$30

### **MEDITERRANEAN FRITTATA**

Goat Cheese, Kalamata Olives, Mixed Greens \$20

### **ORGANIC SPINACH OMELET**

Vermont Cheddar, Fingerling Home Fries, Truffle Aioli \$21

### **GRILLED CHEESE EGGS BENEDICT**

Aged Cheddar, Smoked Bacon, Spinach, Hollandaise \$22

### **STEAK & EGGS**

New York Strip Steak, Home Made Steak Sauce  
Sunny Side Up Eggs, House Fries, Mixed Greens \$30

### **HUEVOS RANCHEROS**

Black Bean & Pork Stew, Sunny Side Up Eggs, Fried Corn Tortilla \$22

### **SMOKED SALMON WITH SCRAMBLED EGGS**

Poached Asparagus, Toasted Bagel \$25

## **lunch**

### **ENDIVE AND APPLE SALAD**

Gorgonzola Dolce, Pomegranate Vinaigrette \$17  
add Salmon \$8 Steak \$7 Chicken \$6

### **CAESAR SALAD**

Hearts of Romaine, White Anchovy & Parmesan \$15  
add Shrimp \$7 add Chicken \$6

### **QUINOA TUNA NIÇOISE**

Seared Tuna Loin, Black Olive, Fingerling Potato,  
Haricot Vert, Quail Egg, White Balsamic Vinaigrette \$29

### **SCOTTISH SALMON**

Israeli Couscous, Roasted Grape Tomato,  
Baby Spinach \$30

### **FISH AND CHIPS**

Spiralised Potatoes, Homemade Tartar Sauce \$29

## **sides \$6**

CHICKEN SAUSAGE

FINGERLING POTATO HOME FRIES

BLACK BEAN & PORK STEW

APPLEWOOD SMOKED BACON

*Please advise your server of any food allergies.*