

appetizers

SWEET POTATO SOUP
Carrots, Sweet Potato Chips \$12

MIXED GREENS SALAD
Herbs, Aged Sherry Vinaigrette \$13

BEET SALAD
Goat Cheese, Orange Vinaigrette \$16

SEARED TUNA
Orange Togarashi Compote, Yuzu Gelée \$18

pastas

PENNE
Tomato-Basil Sauce, Parmesan \$22

AGNOLOTTI
Fava Bean, Ricotta, Lemon & Thyme Beurre Blanc \$

RISOTTO
Butternut Squash, Sundried Cranberries, Parmesan \$

FARFALLE CARBONARA
English Peas, Bacon Lardons \$25

sandwiches

SPINACH VEGGIE WRAP
Grilled Vegetables, Mixed Greens \$18

TOMATO SOUP & GRILLED CHEESE SANDWICH
Smoked Gouda, Seven-Grain Bread, Truffle Butter,
Sliced Tomato & Caramelized Onions \$18

CHICKEN PAILLARD SANDWICH
Fontina, Avocado, Tomatoes, Spinach, Pretzel Baguette,
House Fries, Mixed Greens \$18

CAPRESE SANDWICH
Fresh Mozzarella, Tomato, Basil, Country Bread,
House Fries, Mixed Greens \$18

CHEDDAR CHEESEBURGER
Dill Pickle & House Fries \$20

SALMON BURGER
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

Zucchini and Butternut Squash "Spaghetti" \$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.

Executive Chef Luisa Fernandes