



BRUNCH MENU

Sunday, April 5, 2021 10:00-2:00

The Beginning

Wild Mushroom Bruschetta 11

Toast Points, Garlic Aioli, Shaved Parmesan Cheese

Scotch Egg 9

Mixed Greens, Mustard Sauce

Smoked Salmon Sliders 16

Goat Cheese Mousse, Caper Berries, Red Onions

Orange Ginger Pork Belly Tips 11

Slow roasted, Asian Slaw

Wedge Salad 12

Iceberg, Blue Cheese Crumbles, Applewood Bacon, Grape Tomatoes, Blue Cheese Dressing

Entrées

Salmon Benedict & Hash 16

Sliced Avocado, poached Egg, House made Biscuit, pickled Beet Salad, Mango Hollandaise

French Dip & Fries 19

Red Cabbage Slaw, Au Jus, Horseradish Mayo

Chicken & Waffles 18

Fried Leeks, red Cabbage slaw, Honey Aioli drizzle

Goat Cheese & Asparagus Tart 14

Goat Cheese, roasted Tomatoes, Asparagus, Fresh Basil, served with Fresh Fruit

