



## BRUNCH MENU

✓ YOGURT PARFAIT 18

Granola, Local Honey, Assorted Berries

®✓ AVOCADO TOAST 22

Toasted Everything Seasoning, Heirloom Tomato,  
Shallot, Multigrain Toast

Add Two Eggs\* 6 | Add Cured Salmon\* 8

SMOKED SALMON BAGEL PLATTER 28

House-Cured Salmon, Cream Cheese,  
Capers, Red Onion, Cucumber

✓ BUTTERMILK PANCAKES 24

Maple Syrup

Add Blueberries +2 | Add Chocolate Chips +2

LOBSTER EGGS BENEDICT 38

Warmed Lobster, Poached eggs,  
Béarnaise, English Muffin

®SWEET POTATO SCRAMBLE 26

Kale, Red peppers, Two Poached Eggs, Chipotle Aioli

Add Chorizo +4

VEGETARIAN



GLUTEN FREE



VEGAN



DAIRY FREE





CAESAR SALAD 24  
House Dressing, Gem Lettuce, Parmesan, Croutons  
Add Salmon +10, Add Shrimp +12

PETITE FILET & EGGS 43  
Béarnaise, Breakfast Potatoes

Ⓢ WILD CAUGHT SALMON 38  
Roasted Potato, Spinach, Citrus Butter Sauce

WILD MUSHROOM PAPPARDELLE 28  
Parmesan Broth, Arugula, Truffle

### SIDES

Ⓢ Two Eggs Any Style\* 8  
Ⓢ √ Ⓢ Brown Sugar Oatmeal & Berries 16  
√ Breakfast Potatoes 8  
Ⓢ Ⓢ Smoked Bacon 8  
Ⓢ Ⓢ Sausage (Chicken or Pork) 8  
Ⓢ Ⓢ Cured Salmon\* 8

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy. Ⓢ