

Mother's Day Brunch 2022

11am-2:30pm

Soup of the Day \$8

Caesar Salad - romaine hearts, focaccia croutons, local bacon, Romano cheese classic dressing. \$15

Panzanella - local heirloom tomatoes, red peppers, olives, purple onions, olive oil fried baguette, basil, goat's feta, red wine vinaigrette. \$17

Beet Salad - roasted beets, chèvre, local greens, pistachios, orange dressing. \$17

Pan-Seared Scallops - bacon jam, oyster mushrooms, saffron cream.
Small \$24 Large \$36

Gouda Cheese Puffs - fried creamy gouda cheese balls, rosemary Riesling wine jelly. \$16

Prosciutto Wrapped Shrimp - chilli honey drizzle. \$18

Quiche -broccoli & cheddar, home fries or house salad. \$18

or

- chorizo, roasted red peppers & feta, home fries or house salad. \$18

Eggs Benedict - local ham, hollandaise sauce, cheddar chive buttermilk biscuits & home fries. \$18

Waffles - maple syrup & apple-sage sausages. \$18

or

-fresh berries & maple whipped cream. \$18

Chicken & Waffles - maple syrup, fried chicken breast and roasted garlic aioli. \$28

Local Wagyu Burger - bacon jam, whiskey cheddar, baby spinach & roasted garlic aioli on brioche, home fries or house salad. \$25

B.L.T. - roasted local pork belly, aged cheddar, hot house tomatoes, romaine, roasted garlic aioli on focaccia, home fries or house salad. \$22

Grilled Portobello Burger - marinated portobello, avocado, purple onion, asiago, baby arugula on brioche. \$18

Fish & Chips - beer battered haddock, hand cut all dressed frites, creamy coleslaw, tartar. \$23

Steak & Egg - grilled 8oz sirloin, sunny side up egg, home fries. \$34

Menu items subject to change.