

# SUNDAY BRUNCH



## BREAKFAST SMOOTHIE **GF**

Apples, blueberries, beets, kale and pumpkin seeds

## FRESH FRUIT PLATE **GF**

Berries, toasted pistachios, goat's cheese

## FIG AND BANANA VANILLA GREEK YOGURT PARFAIT

Mixed berry compote, poppy-granola fingers

## BANANA FOSTERS PANCAKES WITH TOASTED WALNUTS

Chantilly cream

## CARAMEL-CORN PANCAKES

Lemon whipped butter

## CHARCUTERIE BOARD \*

Cured meats, cheeses, roasted vegetables, garlic crostini

## BURRATA AND TOMATO SALAD

Toasted pecans, balsamic reduction, pesto bread



## HAM AND GRUYERE MONTE CRISTO SANDWICH

French fries

## FOREST MUSHROOM AND TARRAGON CREPES

Gratinéed cheese, Hollandaise

## AVOCADO-SMASH TOAST AND SUNDRIED TOMATO \*

Arugula, feta, farmhouse bread, poached eggs

## SALMON AND CRAB CAKES WITH POACHED EGGS \*

Lemon salad, fried capers, chili aioli

## PARMA HAM AND ASPARAGUS EGGS BENEDICT \*

Hollandaise, English muffin, smoked paprika

## CHORIZO, POTATO, KALE AND OLIVE FRITTATA \*

Manchego crumble

## FISH AND CHIPS

Malt Vinegar, Tartare Sauce

## SUNDAY ROASTED PRIME RIB OF BEEF WITH AU JUS \*

Yorkshire pudding, parsnip puree



## POFFERTJES WITH WHIPPED BUTTER

Dusted powder sugar

## BAKED APPLE-CINNAMON CRISP

Crumbled topping, vanilla ice cream

**GF** Gluten-free  Vegetarian

*If you have a food allergy or intolerance, please inform your server before placing your order.  
\*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs  
May increase your risk for foodborne illness, especially if you have certain medical conditions.  
Cheese may be non-vegetarian.*