



GOLDEN SUMMER DINING EXPERIENCE

Brunch

\$29 per person

STARTERS, SOUPS & SALADS

Select one item

LOBSTER BISQUE

Lobster morsels | Crème fraîche

BURRATA BERRY SALAD

Mixed greens | Strawberries | Blackberry port-infused kiwi | Candied pecans | White balsamic shallot dressing

POLLINATOR SALAD

Watermelon compressed with house-infused lavender honey | Goat cheese | Arugula | Crispy jamón Serrano | Balsamic reduction

PEACH BURRATA TARTINE

Grilled peaches | Candied pecans | Whipped lemon burrata | Grilled sourdough | Fresh mint | Jamón Serrano cracklin' | Hot honey

SPINACH ARTICHOKE SPREAD (Vegan)

Local mushrooms | Lemon garlic oil | Plant-based cream cheese | Lavosh cracker

ENTRÉES

Select one item

CROQUE MADAME

Jamón Serrano | Gruyere | Dijonnaise | Sunny-side-up egg | Bechamel | Local green salad

PRIMAVERA POWER BOWL

Lemon garlic orzo pilaf | Arugula | Matchstick slaw of cucumber, carrot, red bell pepper and green apple | Pesto | White balsamic glaze

CRISPY GROUPEUR TOASTY

Panko-breaded grouper | Butter lettuce | Herbaceous remoulade | Seasoned chips | Fresh fruit

ROYALE WITH CHEESE*

Half-pound Angus prime beef | Smoked cheddar | Onion jam | Aioli | Lettuce | Tomato | House pickles | Seasoned chips

CHEF'S OMELET

Served with fresh fruit - select your filling:

Caramelized onion & confit bacon
Local mushrooms & roasted red pepper
Lump crab and sautéed spinach +3

CHEESE BLINTZES

Berry compote | Fresh fruit assortment

**Wine Down all
summer with 20%
off all wine*!**

**Bottles priced under \$100 and
bottles over \$100 are \$20 off*