



Brunch Menu

Sunday

11:00am-2:00pm

ARTISAN CHEESE & CHARCUTERIE | \$35
Selection of Three Cheeses and Three Cured Meats with Dried Apricots, Caramelized Pecans

BRIE & HONEY | \$18
Wedge of Double Crème Brie with our Estate Honey, Dried Apricots, Marcona Almonds and Crostini

BRIOCHE FRENCH TOAST | \$12
With Powdered Sugar, Salted Butter and Maple Syrup

AVOCADO TOAST | \$14
*Avocado Mousse with Pickled Red Onions. 3 Per Order.
Add Olive Oil with Smoked Salmon \$3.50
Add Poached Egg \$3*

ROASTED FIG & BURRATA CROSTINI | \$14
Roasted Figs with Balsamic Glaze and Burrata Cheese on a Sourdough Crostini

BACON-ONION FLATBREAD | \$15
Bacon Caramelized Onion and Arugula on Goat Cheese Flatbread

QUICHE WITH BUTTER LETTUCE SALAD
*Mushroom Goat Cheese With Caramelized Onions \$13
Bacon With Caramelized Onions \$14*

Kids Menu

FRENCH TOAST | \$6

EGGS, BACON, TOAST | \$6

ORANGE JUICE | \$3

Game Day Special

All Day Sunday

TWICE BAKED POTATO PIZZA | \$20



ADD A MIMOSA! \$15/GLASS

Orange Juice | Blood Orange | Peach Bellini