



## 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