

October 4th - 26th

BRUNCH SPECIALITIES

FOR THE TABLE

Dutch Apple Pie Beignets

Housemade Beignets, Apple Pie Compote Filling, Cinnamon Sugar Whipped Cream, Dutch Streusel Crumble, Warm Apple Cider Butter, Powdered Sugar & Mint Garnish

14

SALADS

Add Proteins - Grilled Chicken 5, Shrimp 8, Salmon 14, Petite Filet 18

Harvest Fig & Burrata

Fresh Fig Carpaccio, Creamy Burrata Straciatella, Arugula, Radicchio, Local Spring Mix, Toasted Pistachios & Modena Balsamic Glaze

17

BREAKFAST

Served with a side of fruit

Pumpkin Spice Latte Pancakes

Housemade Buttermilk Pancakes, Cinnamon Sugar Swirl, Pumpkin Spice Foam, Candied Pecan Crumble, Powdered Sugar & Maple Sausage Link Garnish

16

Everything Bagel Pizza Una

Pizza Una, Melted Mozzarella, Whipped Cream Cheese Scallions, Crumbled Bacon, Parmigiano Reggiano & Everything Bagel Crust

15

Stellas Mini Egg Muffins

Butter Toasted Mini English Muffins, Melted American Cheese Scrambled Eggs, Breakfast Sausage, Crispy Bacon, Ketchup & Shredded Lettuce Garnish

15

Tex Mex Cobb

Chopped Romaine, Shredded Pepper-jack, Aged Cheddar, Fire Roasted Corn, Hardboiled Eggs, Cilantro, Crumbled Bacon, Blackened Chicken, Hatch Green Chile Buttermilk Ranch & Jalapeno Cornbread Crumble Garnish

18

American Egg in a Hole

Thick Cut Brioche Toast, Melted Cheddar & Ham, Over Easy Egg Filling, Tri State Diner Home Fries & Crispy Bacon

17

Tiramisu French Toast

Thick Cut Brioche Toast, Frangelico Vanilla Egg Batter, Mascarpone Creme Anglaise, Chocolate Shavings, Powdered Sugar, Espresso Affogato Crema & Crispy Bacon

16

ENTREES

Add Proteins - Grilled Chicken 5, Shrimp 8, Salmon 14, Petite Filet 18

State Fair Chili Shells

Housemade Orecchiette, Classic Chili, Black Beans Melted Cheddar Sour Cream, Scallions, Pico De Gallo, Crumbled Bacon & Pickled Jalapeno Garnish

20

Butter Poached Jumbo Shrimp

Five Butter Poached Jumbo Shrimp, Sautéed Spinach, Lemon Butter White Wine Reduction, Crispy Shaved Carrot Shavings & Toasted Baguette Garnish

27

German Pork Schnitzel

Thinly Pounded & Breaded Pork Tenderloin, Riesling Braised Red Cabbage & Raisins, Honey Roasted Apple, Mustard Seed Gastrique Rosemary Garnish

23

Wild West Chicken Fried Steak

Crispy Buttermilk Fried Sirloin, Classic Mashed Potatoes, Butter Poached Green Beans & Carrots, Green Chile & Chorizo Gravy Thyme Garnish

26

French Onion Chicken

Pan Seared Flour Dusted Chicken Breast, Caramelized Worcestershire Onions, Melted Gruyere, Classic Mashed Potatoes, Sautéed Spinach Oven Roasted Carrots, Au Jus Drizzle & Thyme Garnish

24