

March 7th - 29th

BRUNCH SPECIALITIES

FOR THE TABLE

Southern Chicken Biscuits

Four Housemade Mini Honey Butter Biscuits, Chipotle Apricot Jam
Crispy Buttermilk Fried Chicken, Local Honey Drizzle, Candied Bacon
Crumble & Rosemary Garnish

16

Avocado Lox Focaccia

Five Housemade Focaccia Toast Points, Avocado Mousse, Thinly
Sliced Smoked Salmon, Cherry Tomatoes, Pickled Red Onions
Whipped Lemon Cream Cheese & Crispy Caper Garnish

15

SALADS

Add Proteins - Grilled Chicken 6, Shrimp 8, Salmon 14, Petite Filet 18

Crispy Burrata Salad

Crispy Panko Breaded Burrata, Watermelon Logs, Toasted Almonds
Arugula, Radicchio, Modena Balsamic Glaze & Local Honey Drizzle

18

Greek Orzo Salad

Orzo Pasta, Kalamata Olives, Cherry Tomatoes, Cucumbers, Shaved
Red Onions, Crumbled Feta, Roasted Red Peppers, Tzatziki Drizzle
Pita Chip Crumble & Lemon Garnish

16

BREAKFAST

Served with a side of fruit

Italian Breakfast Focaccia

Oven Toasted Focaccia, Melted Mozzarella, Ricotta Scrambled Eggs
Oven Roasted Potatoes, Fire Roasted Peppers & Onions, Spicy
Sopressatta & Arugula Micro Salad Garnish

17

Sicilian Cannoli Pancakes

Lemon Ricotta Pancakes, Classic Cannoli Cream, Homemade
Whipped Cream, Chocolate Shavings, Toasted Pistachios, Candied
Orange Rinds, Powdered Sugar & Crispy Bacon Garnish

17

Corned Beef Hash & Eggs

Root Vegetable Medley Hash, Shredded Corned Beef, Caramelized
Onions, Crumbled Bacon, Rosemary Compound Butter & Two Sunny
Side Eggs

21

Vanilla Berry French Toast

Thick Cut Brioche Toast, Warm French Vanilla Crema, Vanilla Mousse
Fresh Berry Medley, Breakfast Sausage Links, Toasted Almonds
Powdered Sugar & Mint Garnish

16

ENTREES

Add Proteins - Grilled Chicken 6, Shrimp 8, Salmon 14, Petite Filet 18

Coconut Lime Poached Salmon

Poached Salmon, Coconut Milk, Lime Zest, Baby Bok Choy, Carrots
Ginger Jasmine Rice, Garlic Chili Oil Drizzle & Toasted Cashew
Crumble Garnish

31

Caprese Grilled Chicken

Grilled Marinated Chicken Breast, Basil Pesto, Heirloom Tomatoes
Melted Mozzarella, Mediterranean Rice Pilaf & Bruschetta Micro
Salad Garnish

26

Irish Corned Beef & Cabbage

Thick Cut Braised Corned Beef, Poached Carrots, Cabbage, Yukon Gold
Fingerling Potatoes, Toasted Irish Soda Bread, Natural Au Jus &
Whole Grain Dijon Mustard

24

English Fish & Chips

Crispy Ale Battered Cod, Housemade French Fries, Butter Poached
Peas & Bacon, Tartar Sauce, Malt Vinegar & Lemon Garnish

25

Mexican Elote Alfredo

Fettuccine, Buttered Corn, Caramelized Onions Blackened Crumbled
Chorizo, Queso Fresco & Grilled Jalapeno Garnish

26