SATURDAY BRUNCH

STARTERS

CRANBERRY CHICKEN SALAD CROCK - house-made tarragon-cranberry chicken salad, sliced apple, pickled veggies, crostini & crackers 12.99

SMOKED SALMON BOARD - thin-sliced smoked salmon, capers, red onions, cucumbers, house-pickled egg, chive cream cheese, horseradish sauce, crostini and crackers GF (sub GF crackers) 18.99

BUFFALO FRIED CAULIFLOWER - celery & ranch 13.99
FRIED BRUSSELS SPROUTS – lemon & parmesan 13.99
WHITE TRUFFLE FRIES BASKET - truffle oil, herbs,
shredded parmesan, fleur de sel 12.99

AVOCADO TOAST of the Day - 6.99

FRESH FRUIT SALAD CUP - orange cream dip GF 6.99 **BANANA BREAD** - espresso marscarpone spread, crushed walnuts 4.99

ITALIAN BOMBOLONI DOUGHNUTS (2) – mixed berry filling, espresso marscarpone filling, whipped cream7.99

SALADS

HOUSE SALAD – mixed greens, cucumbers, tomatoes, red onions, house croutons, sunflower seeds 6.99/10.99 TARRAGON CHICKEN SALAD - house-made chicken salad, cranberries, almonds, house-pickled egg, greens, cucumbers, red onions, Dijon vinaigrette GF 15.99 BEETS-N-BERRIES - house-pickled beets, mixed greens, assorted berries, red onions, pistachios, feta crumbles, raspberry vinaigrette GF 14.99

SHRIMP COBB SALAD - grilled shrimp, greens, avocado, house-pickled boiled egg, bacon, blue cheese crumbles, tomatoes, red onions, Dijon vinaigrette GF 19.99

WARM SALMON SALAD - petit salmon fillet, mixed greens, dried apricots, cranberries, walnuts and raspberry vinaigrette GF 20.99

MIMOSAS, MARY'S, SANGRIAS & SLUSHEES

*MIMOSA – Classic \$8, Feature of the Day \$9

CARAFE (3+ servings) – Classic \$22 Specialty \$26

FEATURED FLAVORS - Blueberry-Pomegranate \$9,

Peach Bellini \$9, St Germaine Sparkler \$9, Chambord \$9

*BLOODY MARY – Classic \$8 Spicy \$8.50 Caesar \$8

*SANGRIA – Classic Red OR White Peach

Single carafe \$10.50, Large pitcher \$20.99

*BOOZIE SLUSHEE (seasonal) - \$11.50 glass, \$26 quart

KINDLY NO MODIFICATIONS OTHER THAN OMISSIONS

BRUNCH ENTREES

CLASSIC EGGS BENEDICT – 2 poached eggs, ham, English muffin, house hollandaise, home fries 16.99

CHEF'S EGGS BENEDICT of the Day – 17.99

BREAKFAST SAMMY - fried egg, choice of sausage <u>or</u> bacon, white cheddar, avocado, red chili mayo, toasted croissant bun, home fries (sub GF bun +1.75) 12.99

BELGIAN WAFFLE - house-made, topped with choice of fresh berries, chocolate chips or bananas, whipped cream and local Meadow & Mountain Farm maple syrup, choice of bacon or sausage 14.99

BUTTERMILK PANCAKES – maple-bacon jam & espresso marscarpone sides, local maple syrup, choice of bacon or sausage 14.99

BREAKFAST QUESADILLA - scrambled eggs, diced sausage, white cheddar, fresh jalapeños, pickled red onions, flour tortilla, salsa, side of home-fries 13.99
STEAK & EGGS - grilled & sliced 8 oz bistro steak, 2 eggs over easy, waffle, house hollandaise 24.99
QUICHE of the Day – House-made Crustless Quiche, fresh fruit side, orange dip GF 12.99

VEGAN BUDDHA BOWL - fried cauliflower, ancient grains pilaf, avocado, baby spinach, house red cabbage sauerkraut, shredded carrots, sunflower seeds, sesamesoy-chive dressing GF 17.99 Add egg +\$2 **BREAKFAST BURGER** - natural beef burger, melted

white cheddar, house maple-bacon jam, fried egg, lettuce, tomato, brioche, fries (GF bun +1.75) 17.99

TARRAGON CHICKEN SALAD BLT - house-made chicken salad, bacon, lettuce & tomato, toasted brioche bun, fries (GF bun +1.75) 15.99

SIDES – or build your own breakfast!

- *Bacon GF \$4.50 *Sausage Patties (2) GF \$4
- *Smoked Ham GF \$4 *Home-Fried Potatoes GF \$3.50
- *Single Egg, scrambled or fried GF \$2 (poached \$3)
- *English Muffin \$2.50 *Fries \$4 *Truffle Fries \$6.99
- *Local Maple Syrup (Meadow & Mountain Farm) \$1.75
- *Extra Aioli \$.50 *Extra Hollandaise \$1.25

KIDS MENU - 12 & under

- *Kids Breakfast Plate scrambled egg, bacon, english muffin, mandarins \$8.50
- *Kid's Pancake topped with chocolate chips or banana, maple syrup \$6.50
- *Chicken Fingers & Fries side mandarins \$9.50