

Sunday Brunch

Ten O'CLOCK ~ Two O'CLOCK

**BRUNCH INCLUDES LIME-SPLASHED MELONS WITH MINT...LIKE A VIRGIN FRUIT MOJITO IN A WINE GLASS,
WARM HOUSE-MADE MINIATURE MUFFINS...FLAVORS ON THE WHIM OF OUR BAKERS,
AND OF COURSE OUR PONTE MOSCATO, BELLINIS, AND MIMOSAS...REFRESHED AT YOUR REQUEST**

~ CHANTILLY WAFFLE & BERRIES ~

Our malted mix is crisped in cast iron pans, topped with fresh berries and cream,
apple wood bacon, and pure maple syrup **22**

~ EGGS BENEDITO ~

Poached eggs, prosciutto di Parma, and pepper jack polenta cakes,
Hollandaise, and roasted red potatoes **23**

~ FRITTATA ~

Baked egg delicacy with roasted red peppers, yellow squash, zucchini, and hearts of artichoke,
with Winchester Farms' gouda, and roasted red potatoes **22**

~ PACIFIC WATERS HASH ~

King salmon, northern halibut, pancetta, crab claw, red potatoes, bell peppers and onions,
poached eggs, and Hollandaise **26**

~ BISCUITS & GRAVY ~

Sherry poached chicken breast, buttermilk biscuits, house-made fennel sausage gravy,
and toasted pistachios **20**

~ PORK CHOPS & APPLESAUCE ~

Snake River Farms' Berkshire loin, Ariana-infused dried apple marmalade,
baby arugula, and roasted red potatoes **23**

~ NEW YORK STEAK & EGGS ~

Grilled all-natural Angus strip, eggs made any style you wish, and red potatoes **28**

~ YOUNGER GUESTS ~

PIZZA ~ tomato sauce and mozzarella, or **CHICKEN FINGERS** ~ with potato chips, or
BUTTERED PASTA ~ rigatoni with cheese **8**

For children under 12 years of age please; includes celery and carrot, small beverage, and vanilla gelato

RESTAURANT MANAGER LYNN BARNES

An 18% gratuity will be added for parties of 8 or more. A \$4.00 charge will be applied to all split plates by the kitchen.