

BAKER'S BOARD

FRESH BISCUITS & CORN MUFFINS

preserves & whipped butter 7

GRIDDLE & IRON

FRENCH TOAST "BRULE"

sugar crusted Texas toast, Vermont maple syrup, apricot butter 12

NUTELLA® RICOTTA FILLED CREPES

banana rum caramel, maple whipped butter, candied walnuts 14

SWEET POTATO WAFFLE cinnamon sugar, apricot butter, Vermont maple syrup, country sausage 13



EGGS

STEAKHOUSE HASH SKILLET steak tips, red potatoes, caramelized onions, soft sunny-side up eggs, biscuit & béarnaise 17

EGG WHITE ZUCCHINI OMELET roasted tomatoes & feta 14

HAM, BACON & FOREST MUSHROOM OMELET

Gruyère cheese, fresh chives, buttermilk biscuit 15

HUEVOS RANCHEROS VERDE corn tortillas, chorizo, salsa verde, pepper jack fondido, pico de gallo, soft sunny-side up eggs 15

SMOKED SALMON TOAST smoked Irish salmon, flatbread, goat cheese, capers & soft scrambled eggs w/ chives 18

MORNING AVOCADO TOAST crisp ciabatta, mashed avocado, Black Forest ham, poached eggs, béarnaise, red potatoes 16

STEAK & EGGS two eggs (scrambled, sunny-side up or over), buttermilk biscuit, red potatoes, béarnaise sauce

- w/ Flat Iron 5oz 19, 10oz 29

- w/ Filet Mignon 4oz 22, 8oz 35

- Dinner steaks available upon request



LEAVES

ROMAINE HEARTS CAESAR 10



BABY KALE & BEETS

apple, gorgonzola, toasted walnuts, sherry vinegar honey dressing 12

AHI TUNA POKE BOWL

sushi tuna cubes, cucumber, pickled pears, scallions, kale, brown rice, avocado, sesame oil, sriracha mayo 18



CLUB SALAD

baby green beans, cherry tomatoes, cucumber, romaine hearts, feta cheese, chickpeas, Dijon creamy herb 10

ADD: Marinated Poached Shrimp 6, Seared Tuna 9, Grilled Chicken 5

SIDES

APPLEWOOD BACON 6



COUNTRY SAUSAGE 6

MORNING FRUIT BOWL selection of fresh berries & melon 8

GREEK YOGURT & GRANOLA

toasted granola, berries, orange infused honey drizzle 7

COUNTRY FRIED RED POTATOES

smoked paprika & chives 6

ROASTED FRESH VEGETABLES 7

Includes one Complimentary Mimosa or Bloody Mary per Brunch Entrée

Unlimited Mimosas or Bloody Marys for an additional \$10pp per brunch entrée

SMALL PLATES

LENTIL HUMMUS

aged feta, garlic confit, olive oil & grilled breads 8

AVOCADO SHRIMP TOAST

cilantro, chilies, lime, pico de gallo 12

BURRATA

pistachio oil, sage, roasted pears, balsamic 15

CHILI POP SHRIMP

petite shrimp, sweet & spicy chili sauce 12

MAC & CHEESE

ditalini, gouda, cheddar, gruyère, American, goldfish cracker crumble 10

CAULIFLOWER CHEDDAR TOTS 8



LARGER PLATES

BUTTERMILK FRIED CHICKEN & WAFFLE

crispy chicken breast, sweet potato waffle, sawmill gravy 16

BURGER BOARD

8oz exclusive proprietary ground beef, cave aged cheddar, sweet onion jam & potato chips 17 (add a fried egg +2)

DIPPED TURKEY SANDWICH

French toast, smoked turkey, Danish gouda cheese, Black Forest ham, cranberry mostarda 15

FILET MIGNON BRUSCHETTA

bleu cheese, roasted tomatoes, arugula, red onions, balsamic 18

CEDAR PLANKED WILD SALMON

6oz, spicy mustard glaze, roasted vegetables 22

