



Executive Chef-
Felipe Velazquez

Chef de Cuisine-
Severino Puga

Kids Menu

Eggs

Pancakes

Chicken Tenders

Mac-n-Cheese

Pasta

Beef Sliders

Brunch

Deviled Eggs, Smoked Salmon, Scallion, Crispy Caper	\$12
Bacon-Cauliflower Cakes, Sunny-Side-Up Eggs	\$15
Poached Eggs, Kale, Roasted Red Pepper, Hollandaise	\$15
Smoked Salmon Benedict, Hollandaise	\$18
3 Egg Omelet, Goat Cheese, Asparagus, Cherry Tomato, Spinach	\$15
NY Strip Steak Frites, Two Eggs, Chimichurri	\$22
Orange-Lemon Pancakes, Fresh Berries, Maple Syrup	\$14
Bread Pudding French Toast, Mascarpone Cream, Fresh Berry, Bourbon Maple Syrup	\$15
Avocado Toast, Chickpea Hummus, Arugula, Tomato, Onion	\$14
Smoked Salmon BLT, Avocado, Wasabi Mayonnaise	\$19
Sliced NY Strip, Caramelized Onion, Roasted Pepper, Piave Vecchio, Chipotle Mayonnaise	\$19

Starters

Vegan Roasted Tomato-Cauliflower Soup	\$10
Fried Calamari, Ginger Remoulade	\$12
P.E.I. Mussels + Fries, CHOOSE: Tomato-Basil OR Spicy Prosciutto, Roasted Garlic, White Wine	\$15
Crispy Shrimp Dumplings, Cream Cheese, Scallion, Soy-Ginger	\$12
Beef-Pork-Veal Meatballs, Fresh Ricotta, Tomato	\$12
Warm Stuffed Portobello, Goat Cheese, Basil Pesto, Fig Glaze	\$12
Salmon Tartare, Quinoa, Avocado, Pickled Ginger, Tamarind	\$14

Salads (add Chicken \$8; Salmon \$10; Shrimp \$10)

Romaine Heart, Roasted Corn, Roasted Pepper, Avocado, Fried Shallots, Parmesan, Creamy Caesar	\$12
Roasted Beet, Goat Cheese, Mixed Greens, Candied Nuts, Sherry Vinaigrette	\$12
Baby Arugula, Fennel, Apple, Almond, Blue Cheese, Apple-Ginger Vinaigrette	\$12
Harvest Bowl, Roasted Butternut Squash, Kale, Quinoa, Cranberry, Pepita, Feta, Blood Orange-Honey Vinaigrette	\$12