



Sunday Brunch 10am-2pm
\$49.95/adult \$19.95/children 12 & under
Includes bottomless Mimosas & Bloody Mary's

Starter

Seasonal pastries and gluten-free muffins

Second course

Choice of:

Smoked salmon plate

Capers, hard-boiled egg, tomato, sliced red onion, cucumber, choice of bagel

GF Harvest caprese

Local tomatoes, cucumber, watermelon, fresh mozzarella, arugula
Extra virgin olive oil, balsamic reduction

GF Poached shrimp cocktail

Lemons, house made cocktail sauce

V GF Kale and arugula salad

Strawberries, candied walnuts, avocado, granola
Champagne citrus vinaigrette

Entrees

Choice of:

GF Slow-roasted prime rib

Garlic and chive mashed potato, seasonal mixed vegetables

Chicken and Waffles

Bacon, jalapeno, cheddar waffle, buttermilk fried chicken, sausage gravy
Southern pickled garden vegetables

Lobster and rock shrimp ravioli

Saffron cream sauce,
Slow-roasted tomatoes, fennel lobster salad

Seared scallops

Chorizo and corn hash, poblano cream sauce, charred lemon

V GF Tofu Rancheros

Diced butternut squash, purple eyed peas, roasted corn,
corn tortilla, green chili, roasted tomato, cilantro, scallion

Dessert tier for the table

Mini cookies, fruit tartelettes, chocolate mousse cup, seasonal specialties

Vegan alternative

V Peanut butter banana cake

Almond strawberry cluster, strawberry coulis

V = Vegan