

Fresh from the farm

Seasonal fruit display Fresh berries Greek yogurt station Fresh fruit smoothies Grilled vegetable pasta salad with pesto

Brunch specialties

Seafood pasta casserole with scallops, crab, shrimp and salmon Coconut French toast, pineapple compote Chicken piccata lemon butter sauce capers and fresh herbs BBQ pulled pork with chipotle BBQ sauce Cage free scrambled eggs with aged and fried potatoes

House made dessert table

Land and Sea

Fresh poached shrimp spicy cocktail sauce House smoked salmon with traditional garnishes Domestic cheese board assorted olives crackers and mustards

Breakfast Specialties

Eggs benedict with house cured Canadian bacon Smokehouse bacon, Pork link sausage Chipotle potatoes cheddar cheese and fresh herbs Belgium waffles with blueberry compote

\$48 Per person / Kids 7 and under \$17

No split plates/ no other discounts or offers, Menu subject to change due to availability 18% gratuity on parties 6 or more or split checks