

## Open Face Smoked Salmon Puff

Pastry Homemade puff pastry topped with a mix of smoked salmon, cream cheese, green onions, and red onions. Garnished with yellow grape tomatoes, arugula, capers, and micro greens. Served with a side of zesty lemon vinaigrette 24

## Burrata Toast

Toasted whole grain toast with a homemade spread of walnuts, dates, and honey. Topped with Burrata cheese and prosciutto. Served with fresh mixed berries. Drizzled with local honey 20

## Bison Burger

6oz of 100% Ground Bison meat grilled over an open flame, served with a caramelized onions, mushrooms, gorgonzola crumbles, topped with crispy applewood smoked bacon, fried eggs and arugula salad. Served in a Brioche bun and accompanied with breakfast potatoes 19

## Bone Marrow

Stock Yard 6" oven roasted parmesan and herb crusted beef bone marrow.  
Served with homemade crostinis 17

## Shakshuka Casserole

Traditional Mediterranean Breakfast. Sweet and sour tomato sauce, herbs, and roasted eggplant. Topped with three (3) cage-free cracked eggs and baked. Served in an iron skillet. Accompanied with crostinis 20

## Steak and Eggs

Eight (8) ounce New York Strip grilled over an open flame. Served with breakfast potatoes and organic cage free eggs your way. Topped with chimichurri. Choice of artisan white or wheat toast 27

## Coconut French Toast

Sliced pound cake dipped in cinnamon infused eggs crusted with coconut and pan fried. Served with caramelized bananas and candied coconut walnuts. Drizzled with vanilla rum caramel. Topped with powder sugar 19

## Healthy Eggs Benedict

Fresh Haas avocado stuffed with super lump crab meat and heirloom tomatoes. Topped with poached eggs and a zesty Hollandaise sauce. Served with a side of fresh fruit 21

## Italian Frittata

Sun-dried tomatoes, sausage, mushrooms, spinach, Parmesan cheese, Fontina cheese and eggs in extra virgin olive oil. Baked and served with breakfast potatoes Choice of artisan white or wheat toast 19



# SUNDAY BRUNCH

SUNDAYS (10:00AM - 2:00PM)

## Omelets

(Three (3) organic cage free eggs

Served with breakfast potatoes and choice of artisan white or wheat toast)

**Vegetable Omelet:** Peppers, red onion, tomato, spinach, and mozzarella cheese 14

**Meat Omelet:** Bacon, ham, sausage, and cheddar cheese 15

## Bambinos

(Kids 12 and under)

**Chicken Tenders:** Served with French fries 12

**Waffles:** Served with sliced bananas and chocolate syrup. Topped with powdered sugar 12

**Scrambled Eggs:** Served with a side of fresh fruit 12

## Drinks

Fresh Orange Juice 5

Apple Juice 4

Milk 4

Coffee 3

Hot Tea 3

Espresso 3.5

Cappuccino 5

Latte 5

## Waffles

**Chicken & Waffle Tower:** Fresh organic Non-GMO free range chicken breast dipped in buttermilk, breaded, and deep fried. Served with crispy applewood smoked bacon, caramelized onions, and avocado. Drizzled with Vermont maple syrup 22

**Waffle & Brie:** Homemade Belgium waffle topped with a grilled soft cow's-milk cheese from France, topped with a homemade fig jam, crispy applewood smoked bacon, candied walnuts and drizzled with 100% Vermont maple syrup 18

## Sides

Fresh Fruit 8

White or Wheat Toast 4

Breakfast Potatoes 6

Smoked Salmon 9

Waffles 10

Bacon 7

Berries 8

Fresh Pastry Basket 12

Smoked Apple and Chicken Sausage 8

## Brunch Cocktails

### **Bottomless 17**

Mimosas, Bellini's, Classic Bloody Mary or Kir Royale

### **Italian Bloody Mary 14**

Peppered vodka and bloody Mary mix garnished with prosciutto and fresh mozzarella

### **Twisted Arnold Palmer 10**

Deep Eddy sweet tea vodka and lemonade

### **Morning Mule 13**

Tito's vodka, ginger beer, fresh lime, and orange juice. Served in a copper mug

### **French Toast Martini 14**

Vanilla vodka, rum chata, cinnamon whiskey and caramel served in a brown sugar rimmed martini glass

### **Blood Orange Screwdriver 13**

Grey Goose l'Orange vodka, Salerno blood orange liquor, a splash of orange juice and Sprite