



'26 Breakfast & Brunch Menu

Special requests and adjustments are always welcome!

Seasonal Fruit, House Granola & Yogurt Parfaits

VG, GF, and Nut-Free upon request

Build-Your-Own Parfait Station

house coconut-pepita granola, honey greek yogurt, sliced banana, mixed berries, dried fruit, toasted nuts

Overnight Oat Pots

*Made with organic oats, maple syrup and almond **or** regular milk. Select 1:*

-coconut lemon-blackberry **VG, GF**

-caramel apple & cinnamon **V, GF**

-matcha mango & ginger **VG, GF**

-cookie butter & jam **VG**

-almond butter & berry **VG, GF**

-nutella & banana **V, GF**

Chia Seed Almond Pudding

roasted plum, honey, cinnamon, toasted coconut & almonds **VG, GF**

Mango Coconut Chia Pudding Bowls

coconut & chia pudding, mango, toasted coconut, berries **VG, GF**

Petite Fruit Salads

fresh cut melon, berries + citrus w/toasted coconut & pepitas **VG, GF**

Seasonal Fruit Platter

may include: mango, pineapple, grapes, stone fruit, cherries kiwi, citrus, berries, watermelon, cantaloupe, honeydew **VG, GF**

Fresh Breakfast Pastry Tray

rotating selection of muffins, banana bread, tea cakes madeleines, butter croissants & fruit preserves **v (1 GF option upon request)**

Vegetarian Mini Frittatas

caramelized onion, spinach, roasted butternut & goat cheese **GF, NF**

Mini Croque Monsieurs

garlic-truffle butter, smoked ham, gruyere bechamel, brioche



Bagels & Spreads Tray

Select 3: Served with bagels, butter, sliced tomato, pickled onion & capers

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|--------------------------------------|------------------------------------|
| -smoked whitefish salad P, DF | -chive & dijon egg salad |
| -scallion cream cheese V, GF | -classic cream cheese V, GF |
| -tofu veggie spread VG, GF | -maple apple butter VG, GF |
| -mashed avocado w/lemon VG,GF | -boursin w/garlic and herbs |

House Cured Salmon Plate

pickled red onion, capers, sliced tomatoes & cucumbers, pumpernickel crisps, lemon-herb cream **P, GF Friendly, Nut Free**

Smoked Salmon + Whitefish Salad Platter

cucumber, house pickled veg, tomato, caper, lemon, greens, bagel crisps, GF crackers
P, DF, GF friendly

Farmhouse Cheddar + Scrambled Egg Wraps

wheat wrap, sauteed greens, chimichurri, roasted peppers **V**

Warm Sausage, Egg & Cheese Croissants

chicken apple **or** classic breakfast sausage, aged cheddar & chive soft scrambled eggs **V upon request**

Savory Tofu Scramble

caramelized onions, sauteed spinach, roasted tomatoes, peppers, nutritional yeast, almond milk, olive oil, chives **VG,GF**

Individual Mini Frittatas

daily selection of vegetarian and/or omnivore **GF**

Classic Quiche Lorraine

butter pastry, caramelized onions, thyme, smoked bacon lardons, gruyere, eggs & cream

Eggs Florentine Skillet

poached eggs, sauteed spinach, hollandaise sauce, toasted brioche "soldier" basket

Savory Parmesan-Herb Strata

roasted squash, tomatoes, mushrooms, greens, toasted brioche-egg custard base **V**

Avocado & Jammy Egg Petite Sliders

lemon avocado cream, tomato, arugula, petite roll, 6 minute egg, everything bagel seasoning, olive oil **DF, NF, V**



Tarragon Cranberry Chicken Salad Sliders

baby arugula, cucumber, multigrain pullman

Shrimp Skaagen Toasts

chilled shrimp salad, crispy shallot, trout roe, sour cream, dill **P**

Multigrain + Avocado Tartines

olive oil, lemon, radish, pickled fennel, dill **VG, DF**

Smoked Salmon & Avocado Tartines

herbed cream cheese, pickled red onion, lemon, chives, pumpernickel **P**

Tarragon Whitefish & Trout Roe Tartlets

phyllo crisp, smoked trout, creme fraiche, tarragon, salmon roe, chives **P**

Mini Vegan Buddha Bowls

coconut yogurt dressing, seasonal veg, quinoa-lentil mix, greens, heirloom tomatoes, sunflower seeds, avocado herbed

Mini Chicken Caesar Wraps

whole wheat wrap, roasted chicken, house parmesan caesar, baby lettuces, pickles & roasted sweet peppers

Burrata & Caramelized Apple Tartines

candied hazelnut, mint, thyme honey, peasant boule

Mini Breakfast Tea Sandwiches

Select 2: Please specify brioche, multigrain or sourdough

-tomato & salmon cream cheese **P**

-arugula + egg salad **V**

-smoked turkey, brie & chutney

-maple ham, dijon & gruyere

-cucumber & herbed chevre **V**

Petite Belgian Waffles

Select 1:

-lemon ricotta & candied pecan

-maple butter & blueberry

-strawberry & mascarpone

-spiced apple & brown butter



Cinnamon Sugar “Donut” French Toast Batons

lemon berry compote **v**

Fresh Orange & Kale Miso-Caesar

shredded kale, miso-sesame caesar dressing, parmesan, crispy capers, black sesame-rice rice paper “croutons” **VG, GF**

Warm Roasted Squash & Heirloom Tomato Salad

pickled red onion, basil vinaigrette, pistachio **v, GF**

Lemony Haricots Verts & Red Potato Salad

crispy shallot, grain mustard dressing, capers **v, GF**

Baby Watermelon, Feta & Cucumber Salad

lemon vinaigrette, arugula, mint **v, GF**

Brunch Mezze Tray

roasted squash, sliced feta, cucumber + tomato salad, hard boiled eggs, harissa hummus, warm pita & olives **VG, GF friendly**

Artisan Cheese & Charcuterie Board

toasted nuts, fresh and dried fruit, cornichons, mandarin fig jam, house pickles, GF crackers & crisps

Fresh Fruit & Cookie Platter

macarons, sliced melon, citrus, berries, homemade cookies, dipped almonds & crunchy meringues



Brunch Cocktails

Updated Brunch Classics

Tangerine Mimosa

Sparkling Margarita

Rose Berry Sangria

Aperol Spritz

Spicy Hibiscus Margarita

Pomegranate Berry Cooler

Elderflower Gin Fizz

Limoncello Spritz

Jalapeno Bloody Mary

Watermelon-Lime Tequila Soda

Boozy Cucumber Lemonade

Grapefruit Paloma

Passionfruit-Ginger Punch

Yuzu G + T

Mint Julep Bellini

Mocktails/Zero Proof

Yuzu-Pom Spritz

Smoked Pineapple Mule

Tropical Jalapeno

Ginger Berry Cooler

Cucumber Limonata

Faux Sangria

Mint No-Jito

Spiced Mandarin Cider