



BRUNCH

FROM THE BAKERY

Fresh Baked Croissants | Danishes | Muffins
Breakfast Breads | House Preserves and Local Butter

YOGURT PARFAIT BAR

Local Yogurt | Fruit | House-Made Granola
Assorted Accompaniments

FIRE-ROASTED TOMATO BISQUE

Potato Strings | Parsley | Bacon | Pepper Flakes
Olive Oil | Oyster Crackers

SALADS

Marinated Calamari | Crudités
Baby Greens with Assorted Toppings and Vinaigrettes
Baby Shrimp Salad with Mango and Scallion
Smoked Salmon with Traditional Garnish, Bagels,
and Cream Cheese

CHARCUTERIE

Mortadella | Salami | Country Pâté | Mixed Olives
Stone Ground Mustard | Red Peppers
Eggplant | Zucchini | Fig Jam

RACLETTE & BAYONNE HAM STATION

EGGS YOUR WAY

Scrambled | Over | Omelets | Eggs Benedict

COUNTRY BACON, SAUSAGE, & BREAKFAST POTATOES

SEAFOOD STATION

Featuring Mussels, Shrimp, Oysters, Cocktail Sauce,
Mignonette, and Lemon Wedges

DOMESTIC & IMPORTED CHEESES

With Fig Bread, Local Honeycomb, and Fresh Berries

ENTRÉES

WOOD-FIRED OVEN SPECIALTIES

Roasted Center-Cut Prime Rib Eye
Apple Cider Brined Local Turkey

ARTISAN PIZZA AND PANUOZZO STATION

Eggplant and Mozzarella Panuozzo (V)
Wild Mushroom and Pine Nut Pizza (V)

TANDOOR OVEN

Caribbean-Spiced Pork

WOOD-FIRED GRILL

House Blend Mini Sliders with Taleggio Cheese
and Red Onion Jam
House Veggie Burger Sliders with Avocado and Brie (V)

WOK SPECIALTIES

Ten Ingredient Fried Rice
Vegetarian Fried Rice (V)
Char Sui Duck with Gingered Vegetables and Plum Sauce
Char Sui Tofu with Gingered Vegetables and Plum Sauce (V)

SIDES

Plantains | Rice and Peas | Chili Mashed Potatoes | Market Vegetables

CHOCOLATES, CANDIED NUTS, & ASSORTED DESSERT DISPLAY

GF = GLUTEN FREE | V = VEGETARIAN | V+ = VEGAN

We cannot guarantee the absence of cross-contamination. Please let your server know if you have any food allergies