



## BRUNCH

WELCOME TO A CULINARY JOURNEY

### CHARCUTERIE

Prosciutto | Soppressata | Coppa | Salami | Artichoke Spread  
Mixed Olives | Stone Ground Mustard | Roasted Bell  
Pepper Salad | Marinated Vegetables

### CHEESE

Selection of Local and Domestic Cheeses | Country Breads  
Local Honey | House Jam | Fresh Berries

### SALADS

Mediterranean Quinoa Salad | Beet and Citrus Salad  
Artisan Lettuce | House Dressings | Assorted Toppings

### SOUP

New England Clam Chowder | Oyster Crackers | Potato Strings  
Parsley | Bacon | Red Pepper Flakes

## EXPLORE OUR KITCHENS

### BREAKFAST PASTRIES

Fresh Baked Croissants | Danish | Muffins | Breads | House-Made Granola | Yogurt | Fruits | House Preserves | Local Butter | Pancakes

### SPECIALTY EGGS

Eggs Your Way | Bacon | Sausage | Vegetarian Sausage | Breakfast Potatoes | Smoked Salmon | Avocado | Hollandaise Sauce

### SUCCULENT SEAFOOD

Crab Claws | Shrimp | Oysters | Cured Mackerel | Cocktail Sauce | Mignonette Sauce | Lemon Wedge | Seaweed Salad

## SAVOR YOUR ENTRÉES

### FROM THE CARVING STATION

Herb-Roasted Prime Ribeye Steak  
Chimichurri | Pickled Red Onion | Horseradish Cream

### FROM THE BRICK OVEN

Made to Order Flatbreads  
Served with Fresh Toppings

### ON THE BUFFET

Crispy Chicken and Waffles  
Roasted Steelhead Trout  
Cauliflower and Chickpea Curry  
Fresh House Pasta  
Herb Mashed Potatoes  
Fried Plantains  
Glazed Carrots  
Pumpkin Rice

## INDULGE IN ARTFUL DESSERTS

Ice Cream and Banana Foster Station  
Chocolate and Fruit Tarts | Warm Banana Bread Pudding | Triple Chocolate Cake  
White Chocolate Mousse and Macerated Berries | Cheesecake

*No additional gratuities are expected. Menus are subject to change based on seasonality and availability.*

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