SAMPLE MENU

This is a Sample Menu. Our Brunch selections vary from week to week.

Brunch is served on Sundays from 9am - 3pm



GLOBALLY INSPIRED. SEASONALLY DRIVEN. LOCALLY SOURCED.

DAILY PLATES [BRUNCH]

ENTRÉES

EGGS BENEDICT

Traditional: Nitrate Free Bacon

Main Course: Smoked Salmon | Spinach Vegetable: Spinach | Portobello | Red Pepper

Served w/ Fruit & Home Fries | 12

HUEVOS RANCHEROS

Sunny Side Up Feather Ridge Farm Eggs | Refried Black Beans | Salsa Roja | Queso Fresco | Avocado | Radish | Scallions | Fried Corn Tortillas | 12

BREAKFAST FRITTATA

Feather Ridge Farm Eggs | Sautéed Spinach | Cremini Mushrooms | Havarti Cheese | Crème Fraîche | Mixed Green Salad | 11

AVOCADO BREAKFAST TOAST

Poached Feather Ridge Farm Eggs | Smashed Avocado | Cherry Tomato Salad | Lime Crema | Queso Fresco | Toasted Sour Dough Bread | Organic Pea Shoots | 13

CHALLAH FRENCH TOAST & BERRIES

Griddled Challah French Toast | Strawberries & Blueberries | Whipped Cream | Russell Farms Maple Syrup | Powdered Sugar | Cinnamon | 9

FARMER'S HARVEST BREAKFAST

Scrambled Feather Ridge Farm Eggs | Buttermilk Biscuit | Chicken Apple Sausage | Nitrate Free Bacon | Wright's Farm Preserves | Home Fried | Mixed Green Salad | 13

SMOKED SALMON PLATE

Catsmo Smoked Salmon | Toasted Bagel | Cream Cheese | Tomatoes | Red Onions | Kalamata Olives | Mixed Greens | Lemon Wedge | 11

OMELETTE OF THE DAY

Feather Ridge Farm Eggs | Onions | Tomatoes | Mushrooms | Havarti | Fruit Salad | Home Fries | English Muffin | 11

QUICHE

ONION, RED PEPPER, FENNEL, BASIL, MOZZARELLA Mixed Greens I 9

SOUPS Bowl 5 | Cup 4

ORGANIC CHICKEN NOODLE (DF)

MUSHROOM BARLEY (VEGAN)

H.V.C.C. BEEF CHILI (GF, DF)

DRINKS

HOUSE SPRITZER

Lemon Apricot I 4.5

ICED TEA

Ginger Passion Fruit | 3.5

SMOOTHIE

Tropical Berry | 4.5/6.5

SIGNATURE COCKTAILS

BLOODY MARY | 8

MIMOSA 18

BLUEBERRY BLOOD ORANGE SANGRIA | 8