# Limited Brunch Menu \$23 per person <br> Please Initial <br> $\qquad$ 

# Please select five items from two courses for your guests to choose from 

 Add a third course for an additional $\$ 5$ per person**Optional: Flatbreads for the Table (add \$3 per person)
Please select one per three guests
Market kale pesto / roasted heirloom squash / ricotta / pecorino / farm egg
Four Cheese tomato / ricotta / mozzarella / parmesan / gouda / herbs

## Choice of Starters

## Fresh Fruit Salad

Baby Romaine pickled red onion / baby tomatoes / watermelon radish / herb buttermilk dressing

## Choice of Entrées

Steel Cut Oats pear compote
Cold Smoked Salmon capers / red onion / tomato / bagel / cream cheese
The American choice of: two eggs any style / bacon / sausage / ham / turkey sausage / home fries / toast
Eggs Benedict ham / gruyere / béarnaise / english muffin / home fries
Conscious scrambled egg whites or tofu / grilled tomato / avocado / cottage cheese / choice of toast / side of fruit
Shrimp \& Grains quinoa / faro / lentils / pea tendrils / avocado / tomatoes / peppers
B\&O Cheeseburger blue cheese / charred onion aioli / bacon jam / fries
Strawberry Pancakes brown sugar butter / maple syrup

Choice of Dessert
Please select two desserts for your guests to choose from**
Seasonal Crème Brulee
Seasonal Cheesecake
Black Forest Bête Noire

Price is exclusive of $\mathbf{6 \%}$ food tax, $9 \%$ alcohol tax and 22\% service fee Menu items always subject to change due to seasonal availability

