

New Year's Day Brunch

9:00AM- 2:00PM

\$25++

SEASONAL FRUIT & BERRIES

CHEF'S SELECTION OF DANISH, BAGELS, CROISSANTS

FRUIT PRESERVES, BUTTER, CREAM CHEESE

OATMEAL WITH GOLDEN RAISINS, BROWN SUGAR

SCRAMBLED EGGS

CINNAMON FRENCH TOAST, WARM MAPLE SYRUP

CHICKEN APPLE SAUSAGE

APPLEWOOD SMOKED BACON

YUKON GOLD POTATO LYONNAISE

CHEESE BLINTZES, SEASONAL BERRY COMPOTE

BUTTERMILK FRIED CHICKEN & WAFFLES

MAPLE BEURRE BLANC

WHITE, WHEAT, RYE & MULTIGRAIN TOAST STATION

ACAI BOWL STATION

ACAI, SEASONAL BERRIES, DRIED FRUITS, GRANOLA

HOUSE CURED SALMON

CAPERS, LEMONS, RED ONION, DILL CRÈME FRAICHE

CHEESE & CHARCUTERIE

CHEF'S SELECTION OF CURED MEATS,

IMPORTED & DOMESTIC CHEESES

CHEF'S CUTTING BOARD

ROASTED NEW YORK STRIP

CRACKED BLACK PEPPER, ROSEMARY AND GARLIC

EGG STATION

FARM FRESH EGGS, EGG WHITES

PREPARED TO ORDER

CHEFS SELECTION OF HOT SAUCES & FRESH PICO DE GALLO

TOMATO, APPLEWOOD SMOKED BACON, HAM,

BABY SPINACH, PEPPERS, MUSHROOMS,

AGED CHEDDAR, SWISS, AMERICAN CHEESE

