



BRUNCH Available Saturdays and Sundays until 2:00pm

Avocado Toast 18.
Avocado, grilled Tuscany bread, arugula salad, roasted corn and bell pepper salsa, pomegranate gastrique

Stuffed Pumpkin French Toast 16.
Roasted caramel apple sauce, candied pecans, whipped cream, sea salt, powdered sugar

Ham and Cheese Omelette 18.
Baked ham, gruyere cheese, black truffle sea salt home fries, honey gastrique

Pumpkin BBQ Pulled Pork Benedict 22.
Grilled English muffin, pulled pork tossed in pumpkin bbq sauce, poached eggs, hollandaise, frisee salad with sage, diced apples, roasted garlic vinaigrette

Fall Oatmeal Stuffed Acorn Squash 18.
Roasted acorn squash, oatmeal, diced apples, pecans, brown sugar, cinnamon, LaBelle Cranberry jam

GF = Gluten Free | N = May Contain Nuts | V = Vegetarian

*Consuming raw or undercooked meat, poultry, seafood and eggs may increase your risk of food borne illness.

Please inform your server if you have sensitivities or allergens as we can make special preparations. Items marked as GF are made with gluten free ingredients, but please be aware that they are prepared side-by-side with items that may have gluten.