

# **Brunch**

## **3 Course Prefix**

AVAILABLE ON SATURDAY  
& SUNDAY 10AM - 3PM

NOT AVAILABLE ON HOLIDAYS



# **\$19**

**SOUP OF THE DAY**

**I**  
**HOUSE SALAD**

**BOWL OF FRUIT**

### **APPLE TOAST**

Homemade Apple Butter, Grilled Crostini, Gouda, Raisins, Pinenuts, Herbs

### **MILK & HONEY**

Grilled Baguette, Homemade Ricotta, Organic Honey, Toasted Walnuts, & Mint

### **HUMMUS**

Roasted Red Pepper & Sundried Tomato Infused, Crudité, Crostinis **vg, df, gf\***

## **II**

### **MARGHERITA PIZZA**

San Marzano Tomato, House Made Mozzarella, Basil

### **FARMER'S MARKET PIZZA**

San Marzano Tomato, Arugula, Fennel, Kalamata Olives, Heirloom Carrots, EVOO, Red Wine Vinegar

### **TACOS**

Braised Brisket, Kale, Avocado, Chopped Tomato, Crème Fraiche, Tortilla, Fries

### **OLD SCHOOL**

Poached Eggs on an English Muffin w/ Apple Wood Bacon, Hollandaise & Herbs

### **FRENCH TOAST**

Topped W/ Butter, Strawberries, Whipped Cream, NY Maple

### **160 CALORIE OMELET**

Organic Egg Whites, Spinach, Zucchini, Carrot, Basil, Cherry  
Tomato, Feta Served w/ Side Salad

### **VEGGIE SCRAMBLE**

Scrambled Local Eggs w/ Broccoli, Tomato, Arugula, Gruyere,  
Garden Herbs, Potatoes, Multigrain Toast

### **BREAKFAST**

Apple Wood Smoked Bacon & Sausage, 2 E.V.O. Fried Eggs,  
Potatoes, Roasted Tomato, Toast

## **III**

### **Donut Holes**

Served Hot with Caramel and Powdered Sugar

Please No Substitutions