



WEEKEND BRUNCH MENU

ACCOMPANIMENTS

Basket of Fresh Assorted Pastries (V)

Assorted Petite Breads | Assorted Muffins | Croissants | House-Made Jams | Signature Whipped Butter

Seasonal Organic Fruits (Vg)

Cantaloupe | Pineapple | Strawberries | Blueberries

SALAD

Waterways Mixed Greens Salad (V) (G) (Vg Option Available)

Local Organic Mixed Greens | Organic Blackberries | Candied Pecans | Local Feta Cheese | Fresh Red Onions | Julienned Carrots | House-Made Strawberry Balsamic Vinaigrette

OMELETS AND EGGS

Made-To-Order Omelets (V) (G) - Served with Roasted Potatoes with Red and Green Bell Peppers, Onions, Mushrooms and Herbs (V)

Choose from Fresh Ingredients: Sausage | Ham | Baby Shrimp | House Smoked Salmon | Spicy Chorizo | Apple Chicken Sausage | Ham | Green Onions | Spinach | Jalapenos | Red Onions | Mushrooms | Crumbled Feta Cheese | Medium Cheddar Cheese | Tomatoes

Eggs Made-To-Order (V) (G) - Served with Southwest Roasted Red Potatoes with Red and Green Bell Peppers, Yellow Onions and Herbs (V)

Eggs Made-Your-Way: Over Easy | Over Medium | Sunny Side Up | Scrambled

Included as an Option Upon Request:

Apple-Wood Smoked Bacon (G) | Belgium Waffles Served with Vermont maple Syrup and Signature Whipped Butter (V)

DESSERT

Chef's Featured Desserts

Lemon Bars | Chocolate Chunk Brownies | Assorted Dessert Bar Flavors

Complimentary Café Vita coffee and tea is provided and will be served tableside

V=Vegetarian, Vg=Vegan, G=Gluten-Free

*Menu is subject to change