



WEEKEND BRUNCH MENU

Brunch Buffet

Fresh Assorted Pastries (V)

assorted muffins | artisan pastries | house-made jams | signature whipped butter

Seasonal Organic Fruit Platter (V, Vg, G)

pineapple | assorted melon | seasonal berries

Build Your Own Berry Granola Parfait (V, G available)

steel cut granola | seasonal berries | greek yogurt | assorted nuts | toasted coconut

Charcuterie Platter (G)

assorted pnw cheeses | prosciutto | salami | artichoke hearts | olives | dried fruit | assorted nuts

French Toast Bread Pudding (V)

bread pudding | rum caramel sauce | seasonal berries | fresh whipped cream

Scrambled Eggs (G)

farm fresh | locally sourced

Sausage Links (G)

maple

Herb Roasted Potatoes (V, Vg, G)

Build Your Own Benedict Station

choice of bacon wrapped egg or spinach wrapped egg | truffled mushrooms | chopped bacon | scallions | smoked salmon | cheddar cheese | house-made hollandaise

(V) Vegetarian, (Vg) Vegan, (G) Gluten Free

*Menu is subject to change