



WEEKEND BRUNCH MENU

ACCOMPANIMENTS

Basket of Fresh Assorted Pastries (V)

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

Seasonal Organic Fruits (Vg)

Honeydew | Cantaloupe | Pineapple | Strawberries | Blueberries

SALAD

Waterways Spring Salad (V) (G) (Vg Option Available)

Local Organic Mixed Greens | Julienned Carrots | Baby Cherry Tomatoes | Fresh Cut Red Onions | English Cucumber | Crumbled Feta Cheese | Strawberries | Toasted Almonds | House-Made Balsamic Vinaigrette

OMELETS AND EGGS

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

Choose from Fresh Ingredients: Sausage | Ham | House Smoked Salmon | Green Onions | Spinach | Jalapenos | Mushrooms | Crumbled Feta Cheese | Medium Cheddar Cheese

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

DESSERT

Chef's Featured Desserts (V)

Homemade Brownies | Lemon Bars | Homemade Chocolate Chip, Sugar and Raisin Cookies

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