



FIRST COURSE

Berries & Granola

Local Honey, Greek Yogurt

Avocado Toast

Sourdough, Heirloom Tomatoes, Basil, Fig Glaze

Deviled Eggs

Bacon, Blue Cheese, Avocado, Tomatoes, Chive Oil

MAIN COURSE

Kale & Barley Bowl

Roasted Mushrooms, Parsnips, Carrots, Parmesan, Sherry Vinaigrette

R. House Egg Sandwich

Over-Easy Farm Egg, Applewood-Smoked Ham, Gruyere, Dijon, Home Fries, Croissant

Brunch Burger

8oz. Prime Ground Beef, Sharp Cheddar, Bacon, Caramelized Onion, Stone & Skillet English Muffin

Crispy French Toast

Lemon Ricotta, Macerated Berries, Maple Syrup, Brioche

Benedict

Two Poached Eggs, Creamed Kale, Bacon, Roasted Tomato Hollandaise, English Muffin, Home Fries

DESSERT

Brownie "Sundae"

Vanilla Bean Ice Cream, Fresh Berries, Chocolate Sauce

Sorbet

Trio of Seasonal Flavors

\$30 Per Person Subject to Seasonal Changes



