

Starters

Berry Bowl seasonal berries

Parfait house granola, vanilla Greek yogurt, seasonal berries

Sliced Heirloom Tomatoes saffron vinaigrette, Vertical Harvest microgreens, Maldon sea salt

Avocado Toast grilled baguette, hass avocado, mint sunflower seed pesto

Smoked Salmon Plate whipped dill cream cheese, heirloom tomato, shaved red onion, caper, toasted baguette

Oatmeal brown sugar sprinkle, honey butter

Egg Dishes

Carter Country Brisket Skillet local brisket, roasted potatoes, sautéed peppers and onions, two over easy eggs

Panko Crusted Salmon Cake Benedict sliced heirloom tomato, two poached eggs, hollandaise

Maplewood Smoked Ham Benedict toasted English muffin, two poached eggs, hollandaise

Traditional Breakfast two eggs, roasted potatoes, choice of applewood smoked bacon or pork sausage

Omelette (choose one of each)

Protein: applewood smoked bacon, pork sausage, Maplewood smoked ham, smoked salmon

Cheese: goat cheese, swiss, white cheddar

Vegetable: heirloom tomato, shaved red onion, bell pepper, wild mushrooms, baby spinach

Sweets

Served with Bourbon Barrel aged Maple Syrup

Huckleberry Belgian Waffles two small waffles, huckleberry whipped cream, berry compote

Buttermilk Pancakes two small pancakes, whipped honey butter

Brioche French Toast whipped honey butter

Banana Bread

Mini Chocolate and Plain Croissants

Prix Fixe Breakfast Menu - \$34

Natalie Genco Executive Chef

*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food-borne illness if you have certain medical conditions.

Kindly address any dietary restrictions to your server. All menu items prepared using local and sustainable products as available. 🌱