

Brunch Menu

Champagne

- Dom Perignon
\$500.00
- Moet Brut Imperial
\$165.00
- Belaire Rose
\$200.00
- Moet Brut Magnum
\$330.00
- Chandon Brut
\$100.00
- House Prosecco
\$80.00

Juices

- Organic Orange
Glass - \$6.00 Pitcher - \$16.00
- Organic Grapefruit
Glass - \$6.00 Pitcher - \$16.00
- Organic Cranberry
Glass - \$6.00 Pitcher - \$16.00
- Organic Peach
Glass - \$6.00 Pitcher - \$16.00
- Homemade Lemonade
Glass - \$6.00 Pitcher - \$16.00

Appetizers

- Papaya, Proscuitto and Lime
\$10.00
- Crab Cakes, Aioli Sauce
\$11.00
- Shrimp Quesadilla
\$12.00
- Tuna Tartare, Sesame Ginger Dressing
\$12.00

Soups & Salads

- Crab, Mango and Avocado Salad
\$12.00
- Classic Caesar Salad
\$9.00
- Chopped Salad
\$9.00
- Imported Buffalo Mozzarella, Tomato, Basil
\$11.00
- Pasta Fagioli
\$8.00

Sandwiches

**all sandwiches served with Home Fried Potato*

- River Rock Farm Organic Burger
\$14.00
- House Chicken Sandwich
\$12.00

Lobster Roll, Hot or Cold

\$25.00

Entrees

Cinnamon French Toast; Brioche Bread, Flambeed Fruit, Choice of a Side

\$14.00

Steak, Organic Eggs, Sauteed; 8oz Filet, Home Fried Potato

\$29.00

Jumbo Waffle; Whipped Cream, Fresh Fruit, Choice of a Side

\$14.00

Lobster Eggs Benedict; Avocado, Organic Poached Eggs, Greens Salad, Side

\$22.00

Classic Eggs Benedict; Virginia Ham, Poached Eggs, Greens Salad, Side

\$15.00

Umbrian Shrimp Omelet; Organic Eggs, Onions, Mushrooms, Peppers, Cheddar

\$14.00

Eggs Any Style, Served with Home Fried Potatoes and Basil Mozzarella Sausag

\$14.00

Omelet Any Style, Home Fried Potatoes and Basil Mozzarella Sausage

\$14.00

Artisanal Pasta

Rigatoni with Bolognese Sauce

\$18.00

Roasted Chicken Ravioli with Wild Mushroom and Truffled Cream

\$16.00

Pappardelle with Braised Wild Boar Ragù

\$18.00

Chitarrine with Homemade Meatballs

\$18.00

Sides

Home Fried Potatoes

\$5.00

Mozzarella and Basil Sausage

\$6.00

Jar of Bacon

\$6.00

Mixed Vegetable

\$8.00

Prosciutto Wrapped Asparagus

\$8.00