



## BRUNCH MENU

### SOMETHING TO START WITH

- BLOODY MARY 12
- TOMATO OR CRANBERRY JUICE 4
- APPLE AND SPICED HONEY YOGURT LASSI 5
- FRESH APPLE, ORANGE OR GRAPEFRUIT JUICE 4

### EARTH & OCEAN BREAKFAST SPECIALTIES

- MORNING SPECIAL SERVED WITH HERB ROASTED POTATOES 16
- °EGGS BENEDICT ZOE'S SMOKED HAM, BASIL HOLLANDAISE 16
- ORGANIC STEEL CUT OATS FINISHED WITH WHOLE MILK, BANANAS, DEMARARA SUGAR 13
- °TWO ORGANIC EGGS – ANY STYLE ZOE'S SMOKED HAM, HERB ROASTED POTATOES 14

### SAVORY SPECIALTIES

- SEASONAL SOUP CHEF'S FEATURED SOUP OF THE MOMENT 7
- CROQUE MADAME OUR CHEF'S VERSION OF A CLASSIC SANDWICH 16
- WILD SALMON BENEDICT WILD SOCKEYE SALMON CAKES, ROASTED PEPPERS, BASIL HOLLANDAISE 18
- CHARCUTERIE 3 SELECTIONS OF ADAM'S HAND SELECTED DRY CURED MEATS, MOSTARDA 13
- SPECIAL GRIND BURGER HAND FORMED PAINTED HILLS BEEF, HEIRLOOM TOMATO JAM, FONTINA 15

### BREADS

- LOX 'N' BAGEL CREAM CHEESE OF THE DAY 16
- TODAY'S QUICHE SEASONAL AND VEGETARIAN 15
- BELGIAN WAFFLE AND PRALINE NUTELLA AND MAPLE SYRUP 15
- GRAND MARNIER FRENCH TOAST MAPLE SYRUP, FRUIT COMPOTE 14

### SIDE ORDERS AND CEREALS

- SALMON LOX 6 PER OZ.
- MAPLE LINK SAUSAGE 5
- SMOKED BACON 5
- COLD CEREAL AND MILK 6
- FRESH BERRIES HONEY YOGURT 8
- HOUSE BAKED SEASONAL FRUIT BREAD 3
- MUESLI PARFAIT HONEY YOGURT AND APPLES 12

### BEVERAGES

- MILK 3
- COFFEE 3
- HOT TEA 5
- ESPRESSO 3
- CAFÉ LATTE 4
- CAPPUCCINO 4

executive chef adam stevenson  
sous chef benjamin m. closson

° consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.  
eighteen percent gratuity will be added for parties of six or more