

Eggs Benedict toasted english muffin, smoked ham, poached egg, hollandaise 4.25 I 8.50
Eggs Oscar crab cakes, poached egg, asparagus hollandaise 7.00 I 14.00
Smoked Trout Benedict toasted english muffin, poached egg, cream cheese, mustard, hollandaise 5.50 I 11.00
Wild Mushroom Benedict multigrain toast, poached egg, mushroom cream sauce 5.50 I 11.00
Italian Benedict stirato toast, prosciutto, tomato, poached egg, balsamic reduction, hollandaise 4.75 I 9.50
Veggie Benedict crispy eggplant, stewed tomatoes, poached egg, asparagus hollandaise 4.75 I 9.50
West Coast Benedict toasted english muffin, avocado, bacon, tomato, poached egg, hollandaise 5.25 I 10.50

Yogurt & Granola sweetened yogurt, toasted granola 7.25 with warm berries 8.50
Buttermilk Pancakes maple syrup 8.00 I apricot preserves 8.50 I berry sauce 9.00
Breakfast Flatbread cinnamon sugar, mascarpone, fresh berries 5.00 I 10.00
Wild Mushroom Scramble mushroom ragout, caramelized onions 4.75 I 9.50
Ham and Cheese Scramble smoked ham, aged cheddar, red onion 3.75 I 7.50
Bruschetta Omelet tomato bruschetta, pancetta, parmesan 5.50 I 10.75
Artisan Omelet sautéed garlic spinach, goat cheese 5.25 I 10.50
Steak and Eggs new york, multigrain toast, tomato relish, two eggs your way 14.75 I 24.75

Crispy Eggplant Medallions stewed tomatoes, basil, parmesan 10.50
Grilled Chicken Caesar hearts of romaine, garlic smoked lake trout dressing, olive crostini, shaved parmesan 12.50
Peppered Tuna Niçoise haricot vert, olives, capers, egg, fingerling potatoes, anchovy vinaigrette, organic greens 14.00
Seared Beef Cobb romaine, bacon, avocado, egg, tomato, blue cheese buttermilk dressing 15.00
Grilled Chicken Field Greens maple vinaigrette, blue cheese, pear, spiced pecans 12.50
Harvest Platter mortadella, beef summer sausage, prosciutto panino, olives, apricot preserves, mustard 10.50 I 16.50

Mushroom Risotto goat cheese, lemon juice, fresh herbs, parmesan crisp 6.00 I 12.00
Gruyere Breaded Chicken smoked ham, buttermilk mashed potatoes, haricot vert, cream sauce 14.00
Atlantic Salmon buttermilk mashed, tomato chutney, lemon butter sauce 15.00
Chicken Salad Wrap provolone and jack cheese, pecans, red peppers, horseradish crème fraîche, mixed greens 10.50
Turkey B.L.T. marble rye, smoked turkey, tomato chutney, avocado, Nueske's bacon, lettuce, french fries 12.75
Napa Valley Grille Cheeseburger aged cheddar, french fries 11.00 with Nueske's bacon 12.50

ARTISAN CHEESES

Carr Valley Cardona pasteurized goat's milk, aged 8 months | Purple Haze goat's milk with fennel pollen & lavender
 Vermont Shepherd raw sheep's milk, cave aged | Knight's Vail raw cow's milk, aged 3 weeks
 St. Pete's Select raw cow's milk, cave aged 100 days
 three 10.00 | five 13.50

