

Brunch Specials

served from 8am to 2pm

WHITE SANGRIA 11
Brandy, fresh fruit, berries, white wine

GRANOLA 13

House made granola with fresh peaches, blueberries & a dollop of vanilla yogurt

***PROSCIUTTO BENEDICT 20**

Two cage free eggs poached medium, prosciutto, arugula hollandaise sauce on English muffing;
Served with seasoned potatoes

PORK BURRITO 18

Seasoned pork, red onions, peppers, Spanish rice refried beans, green salsa, sour cream in a chipotle tortilla

STRAWBERRY RHUBARB FRENCH TOAST 16

House made brioche French toast topped with strawberry rhubarb compote & whip cream

BUFFALO CHICKEN WRAP 20

Grilled chicken, buffalo sauce, lettuce, tomatoes, red onions, avocado, feta cheese, ranch dressing on a chipotle flour tortilla; Served with fries or homemade chips (upgrade to mixed greens +2.00)

MARTHA'S QUICHE 18

Portobello mushroom, bell peppers, zucchini, onions, baby kale, Swiss and asiago; Served with fresh fruit or mixed greens

FRUIT WAFFLE 15

Belgian waffle topped with fresh blueberries, peaches & homemade whipped cream; choice of maple or huckleberry syrup onside

Homemade pastries: Cinnamon Roll – 4.5 Muffin – 3.25 Cookies – 3 Biscotti -2

*Due to special preparations, substitutions are not available on some specials. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition

20% Gratuity added to parties of six or more / Maximum 3 cards per table