



-BRUNCH MENU-

**-Savory Options-**

**-Salads-**

**Mixed Green Salad**

*Mixed greens, heirloom tomatoes, cucumber, red onion, feta cheese,  
Balsamic vinaigrette*

**Chianti Poached Pear Salad**

*Mixed greens, pears poached in Chianti wine, candied walnuts, bleu cheese,  
White balsamic vinaigrette*

**Pomegranate Citrus Salad**

*Arugula, shaved fennel, red onion, pomegranate, orange segments,  
Orange juice vinaigrette*

**Strawberry Spinach Salad**

*Baby spinach, strawberries, candied pecans, goat cheese, poppy seed dressing*

**-Quiches-**

**Wild Mushroom & Goat Cheese**

*Wild mushrooms from **RI Mushroom Company**, caramelized onions, crumbled goat cheese, and classic egg filling in a house made pastry shell*

**Spinach & Roasted Red Pepper**

*Sautéed spinach from **Nest & Song Farm**, fire roasted red and yellow peppers, And classic egg filling in a house made pastry shell*

**Tomato & Burrata with Pesto**

*Roasted tomatoes, burrata cheese, and classic egg filling  
Topped with pesto in a house made pastry shell*

**Crab with Dill & Scallions**

*Lump crab, fresh dill, scallions, and classic egg filling in a house made pastry shell*

**Salmon & Spinach**

*Poached salmon, baby spinach and classic egg filling in a house made pastry shell*

**Breakfast Quiche**

*Bacon, sausages, hash brown, and classic egg filling  
In a house made pastry shell*

**Quiche Lorraine**

*Ham, peppers, a blend of cheeses, classic egg filling in a house made pastry shell*

**Prosciutto & Goat Cheese**

*Prosciutto, goat cheese, and classic egg filling in a house made pastry shell*

**-More Savory Options-**

**Sundried Tomato, Spinach & Ricotta Tart**

*Sundried tomatoes, sautéed spinach, and herbed ricotta cheese*

**Fresh Fig & Arugula Tart**

*Fresh figs, baby arugula, crumbled goat cheese, and a touch of local honey*

**Bacon, Brie & Apricot Grilled Cheese**

*Thick cut bacon, apricot preserve, and brie cheese in grilled artisan bread*

**Mushroom & Tomato Frittata**

*Wild mushrooms, tomato, and sharp cheddar cheese frittata*

**Southwest Frittata**

*Peppers, onions, ham, black beans, avocado, and mozzarella cheese frittata*

**Pancetta & Wild Mushroom Frittata**

*Pan fried Italian pancetta, wild mushrooms, and pecorino cheese frittata*

**Smoked Salmon Terrine**

*Light and creamy salmon mousse wrapped in smoked salmon*

*Served with horseradish sauce, cucumber salad, and house made crackers*

**Bagels & Cream Cheese**

*Assorted fresh baked bagels and cream cheeses from **Bagels Etc.***

**Bagels & Lox**

*Bagels with cream cheese, smoked salmon, capers, red onion, microgreens*

## **Eggs Benedict**

*Organic cage free eggs, Canadian bacon, and hollandaise sauce.*

*Served on an English muffin*

## **Thick Cut Bacon**

*Thick cut bacon cooked until crispy*

## **Breakfast Sausage**

*Locally made breakfast sausage*

## **Breakfast Potatoes**

*Skillet fried potatoes with scallions, rosemary, garlic, cracked pepper and olive oil*

## **Avocado Toast**

- Avocado, cream cheese, everything seasoning*
- Avocado, heirloom cherry tomatoes, mozzarella, basil, balsamic glaze*
- Avocado, ricotta cheese, figs, honey*
- Avocado, charred corn, cilantro lime crema, cojita cheese, micro cilantro, chili lime seasoning*

## **-Sweet Options-**

### **Traditional Scones**

*Assortment of plain, apricot swirl, lemon & raspberry, blueberry, and coffee hazelnut. Served with maple butter and preserves*

### **Muffins**

*Assortment of blueberry, carrot cake, lemon poppy seed, and double chocolate muffins*

### **Breakfast Breads**

*Assortment of zucchini bread, banana walnut bread, and cinnamon raisin breads*

### **Sour Cream Coffee Cake**

*Traditional sour cream coffee cake with cinnamon walnut filling  
And cream cheese frosting*

### **Cinnamon Rolls**

*Sweet dough swirled with cinnamon and topped with simple icing*

### **Liege Waffles**

*Belgian style sweet waffles served with maple syrup*

### **Ricotta & Berries Filled Crepes**

*Mixed berries, ricotta, and local honey rolled inside traditional crepes*

### **Strawberries & Cream Filled Crepes**

*Fresh strawberries and Chantilly whipped cream rolled inside traditional crepes*

## **Pecan Pie French Toast Casserole**

*French toast with brown sugar, toasted pecans, cinnamon and butter*

*Baked in a casserole*

## **Blueberry French Toast Casserole**

*Challah bread, blueberries, sugar, cream cheese, and egg custard*

*Baked in a casserole*

## **-Beverages-**

### **Local Coffee**

*Regular and Decaf coffee from local roaster Borealis Coffee*

*Served with half & half, skim milk, almond milk, sugar, and Splenda*

### **Tea**

*A variety of black, green, and herbal teas*

*Served with skim milk, almond milk, Splenda, honey, and lemon*

### **Fruit Juices**

*Fruit Juices including orange juice, cranberry juice, apple juice*

### **Fruit Infused Waters**

*Fruit infused waters including citrus, strawberry, and cucumber*

### **Mimosa Bar**

*Mimosa bar with champagne and a variety of fruit juices*