



Restaurant

Brunch

Steel-Cut Oatmeal with Granny Smith Granola, Fruit, and Creme Fraiche V ** \$11

Pecan Encrusted French Toast, served with Warm Maple Syrup
and Creme Fraiche \$13

Maldon Sea-Salted Avocado Toast, Poached Egg on Fresh Sourdough \$13

Frittata Du Jour with Side Salad \$12

Poached Eggs, Bacon on Toasted Sourdough with Béarnaise,
Confit Breakfast Potatoes \$14

Eggs with your choice of Trimmed Skirt Steak or Bacon,
Confit Breakfast Potatoes and Sourdough Toast \$13

Smoked Salmon, Poached Eggs on Toasted Sourdough with Béarnaise \$14

Tofu Breakfast Burrito, Spiced Veganise, Avocado, Jasmine Rice,
Tomato, Cilantro V \$13

Crab Cakes, Roasted Red Peppers Topped with Grapefruit Beurre Blanc \$13

Charcuterie Board (serves two)

Cured Chorizo, Juniper Beef Salami, Spiked Chèvre, Brie, Quince Jam, Truffle
Honey Marcona Almond, Pickled Vegetable Medley, Whole Grain Mustard,
Cornichone, Crostini \$25

Soups & Salads

Tomato Basil Soup v ** \$6

Butternut Bisque, Creme Fraiche, Pepita, Sage Crisp ** \$6

Seafood Salad - Shrimp, Scallops, Cucumber, Tomatoes, Red Onions,
Citrus Vinaigrette ** \$16

House Garden Salad, Banyul's Balsamic Vinaigrette v ** \$8

Caprese, Mozzarella, Tomatoes, Basil, Balsamic Glaze ** \$13

Baby Kale, Warm Bacon Vinaigrette, Marcona Almond,
Bayley Hazen Blue Cheese ** \$13

Sweets

Maple Creme Brûlée ** \$9.50

Silky Maple Custard made with local maple sugar, topped with a layer of caramelized sugar.

Black Forest Chocolate Cake \$9

Moist dark chocolate cake filled with a tart cherry filling, topped with fluffy vanilla buttercream.

Espresso Infused Cheese Cake ** \$9

Rich and luxurious espresso cheesecake with a homemade Oreo crust.

Country Apple Tart v \$9.50

Flaky homemade crust filled with local apples lightly seasoned with cinnamon.
Served with a pecan streusel and caramel sauce.

Chocolate Fudge Brownie \$9

Rich chocolate brownie served with vanilla ice cream and chocolate sauce.

Strawberry or Lemon Sorbet v **

Small \$2.50 / Large \$5

Vanilla Ice Cream **

Small \$2 / Large \$4

Some items can be made vegan and/or gluten free. Ask your server.

*V = Vegan ** = Gluten Free*

Menu items may contain or come into contact with wheat, eggs, peanuts, tree nuts and milk. Please inform your server of any known allergies before ordering. 2/25/22