

GROUP DINING BRUNCH MENU

local mixed greens, apple, champagne vinaigrette

buttermilk pancakes, maple syrup, whipped butter

or

short rib hash, country potatoes, sauteed spinach, caramelized onion,
eggs over medium, bordelaise, toast

or

scramble, sauteed mushrooms, spinach, tomatoes, onions, cheddar cheese,
country potatoes, toast

or

rigatoni pasta, bolognese meat sauce, parmesan cheese

gelato of the day

or

sorbet of the day

or

chocolate-hazelnut mousse bar, raspberry and chocolate sauces

\$53.00 per person includes coffee, tea, and iced tea
20% gratuity and 8% sales tax will be added - room charge may apply
does not include alcoholic beverages or corkage
our menus are seasonally prepared, occasional changes can be expected