

weekend brunch

TRADITIONAL BUFFET \$48
VEGETARIAN BUFFET \$44

Includes 1 complimentary glass of California
Champagne, Ginger Lemonade, or Sparkling Cider
All parties of 8 or more must do Buffet only.
Coffee & Tea not included . Children aged 4-12 pay \$4 per years old.



BAGEL BAR

Assorted Bagels, Cream
Cheese, Gravlox, Red Onion
and Capers, Tomatoes •
Tofu Cream Cheese

WAFFLE BAR

Organic Seasonal Berries, Whipped
Cream, Crème Fraiche & Pure Vermont
Maple Syrup • Traditional or Gluten
Free Waffles (contains almond flour)

hot mains

AVOCADO, CUCUMBER & GREEN APPLE RAW SOUP
BROWN RICE W/ AVOCADO, SEA VEGETABLES, GARLIC CHIPS
ZUCCHINI, BROCCOLI & BELL PEPPER VEGETARIAN QUICHE
SCRAMBLED EGGS WITH COCONUT OIL & CHIVES
OLIVE OIL ROASTED RED & PURPLE HERB POTATOES
EGGS BENEDICT WITH AVOCADO & CHIVE HOLLANDAISE
GRILLED GREEN APPLE CHICKEN SAUSAGE & FENNEL
CHIPOTLE-BARBECUE FREE RANGE CHICKEN

FRUIT BAR

Watermelon, honeydew,
pineapple, canteloupe,
grapes Yogurt Berry Sauce
& Crème Fraiche

SEAFOOD BAR

- Poached Salmon with
Tarragon Sauce
- Shrimp Cocktail

salad bars

RAW

Kale, Radicchio, Pumpkin
Seed • Watercress &
Daikon • Papaya Salad •
Cucumber Salad

VEGAN

Marinated Beet • Broccoli Salad •
Asparagus & GMO-free Corn Salad

TRADITIONAL

Endive, Blue Cheese & Roasted
Walnuts • Arugula Salad w/ Goat
Cheese • Chicken & Cranberry

dessert bars

TRADITIONAL

Carob Brownies • Strawberry
Poundcake • Lemon Squares •
Hazelnut Pudding Cake • Carrot
Cake w Pecans • Fresh Fruit
Galletas • Banana Nut Bread •
Vanilla Panna Cotta

VEGAN
& GLUTEN-FREE

Apple Mango Crisp • Blueberry
Cobbler • Banana Nut Bread
• Carob Cake • Blueberry Scones
• Lemon Tart with Tofu Frosting
• Date Nut Squares • Apple
Persimmon Cake • Coconut
Panna Cotta

PASTRY BAR

Scones w/ Whipped Cream & Strawberry Jam •
Fresh Fruit Galletas • Whole Wheat Cinnamon
Rolls • Whole Wheat Croissants

a la carte

breakfast

substitute egg white +3
substitute fresh fruit +3

add: avocado +3
seared tofu +4
organic chicken +10
steak, shrimp or salmon +14

lunch

- BREAKFAST BURRITO 20
scrambled egg, avocado, aged cheddar, tomato,
red onion, potato, bacon, chicken sausage
- CLASSIC BREAKFAST 19
two eggs any style, chicken apple sausage or
nueske's bacon, roasted potatoes, cinnamon roll or scone
- SPINACH OMELETTE 21
portobello mushrooms, cheddar cheese,
roasted potatoes, cinnamon roll or scone
- BROCCOLINI OMELETTE 21
aged cheddar cheese, asparagus,
roasted potatoes, cinnamon roll or scone
- VEGGIE FRITTATA 20
seasonal market vegetables, roasted
potatoes, cinnamon roll or scone
- GOAT CHEESE QUICHE 19
arugula salad, apple cider viaigrette
roasted potatoes, cinnamon roll or scone
- BROWN RICE BREAKFAST BOWL 18
poached farm egg, avocado, sea vegetables,
crispy garlic, kimchi, tomatoes, liquid aminos

▼ can be vegan
● can be gluten free

- SHRIMP OMELETTE 22
lentils, creme fraiche, roasted
potatoes, cinnamon roll or scone
- GRAVLOX OMELETTE 22
asparagus, fennel, hollandaise, goat
cheese, roasted potatoes, cinnamon roll or scone
- DUCK BACON OMELETTE 22
brie cheese, apple, chives,
roasted potatoes, cinnamon roll or scone
- BELGIAN WAFFLE 17
vermont maple syrup, cultured butter, mixed nuts
add mango & ice cream +3

- AVOCADO & CUCUMBER SOUP 12
raw soup, stinging nettle,
green apple, chives
- MARKET BABY GREENS 15
grape tomatoes, red onion, walnuts,
radish, lemon thyme vinaigrette
- KALE & RADICCHIO SALAD 16
pumpkin seeds, radish, avocado,
buttermilk dressing
- AVOCADO & CHILI TOAST 16
calabrian chilies, red onion, toasted
sunflower seeds, apple cider vinaigrette
- PAN SEARED SALMON 23
loch duart salmon, grilled asparagus,
sprouts, truffle lemon beurre-noisette

sandwiches

served with your choice of organic mixed greens,
french fries or sweet potato fries
truffle fries +2

- BLACK BREAD GRILLED CHEESE 19
aged cheddar, mozzarella, parmesan,
heirloom tomato, basil
- BLT + A + C 20
nueske's bacon, lettuce, tomato,
avocado, aged cheddar, lemon aioli
- SHRIMP & GREEN PAPAYA WRAP 22
cilantro, basil, mint, avocado,
red onion, soy aioli
- TURKEY & ARTICHOKE PANINI 19
basil, arugula, brie cheese,
rosemary aioli
- 8 OZ GRASS FED BURGER 22
heirloom tomato, red onion, butter lettuce,
white cheddar, pickles, sriracha aioli, brioche bun
add nueske's bacon +3

sides

- FRENCH FRIES 8
ketchup, lime aioli
- SWEET POTATO FRIES 8
ketchup, lime aioli
- TRUFFLE GARLIC FRIES 10
parmesan, herbs, ketchup, lime aioli
- WEISER FARMS FINGERLINGS 8
herb roasted
- CHICKEN APPLE SAUSAGE 8
four links, smoked & grilled
- CINNAMON ROLL 4
inn-made fresh baked sticky bun
- GLUTEN FREE SCONE 4
inn-made, fresh baked
- GRILLED ASPARAGUS 10
truffle lemon buerre-noisette
- SAUTEED KALE 6
garlic, shallot, evoo, lemon
- NUESKE'S BACON 8
four strips, cured & smoked