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## CHAMPAGNE BRUNCH

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\$32 per person

*add \$8 per Mimosa or Freshly Pressed Detox Juice of the Day*

*\$10 Bloody Mary or Korbel Extra Dry Champagne*

*\$15 for higher-end Champagne*

### FIRST COURSE (both items served to everyone)

- Baked Goods Basket - bread, muffins, cider donuts, goat cheese biscuits, jam
- House-Made Granola Parfait – fresh, organic fruit, local vanilla Greek yogurt

### MAIN COURSE CHOICES (\*tofu scramble as a vegan alternative)

#### Eggs Benedict

*Served on our peppered goat cheese and chive biscuit with smoked salmon, Canadian bacon or fresh spinach (seasonal crab, +\$5); dill hollandaise, savory breakfast potatoes.*

#### Steak & Eggs

*Skirt steak, eggs any style, toast, savory breakfast potatoes, market greens*

#### Brioche French Toast

*Caramelized home-grown caramel apples, local maple syrup and Grant Family Farm bacon*

#### Buttermilk Fried Chicken

*Seasonal waffle, maple reduction, organic vegetables*

#### New England Lobster Roll (seasonal, +\$5)

*Kimchi slaw, Cape Cod seasoned fries, house-cured pickle*

### DESSERT CHOICES

- Seasonal Crisp or Cobbler
- Seasonal Cake or Cupcakes (must be made for whole party)
- Seasonal Mousse or House-Made Ice Cream

### BEVERAGE CHOICES

- Organic Brewed Coffee, Hot Organic Tea, Hot Chocolate/Chocolate Milk (local)
- Juice: organic orange or grapefruit, freshly pressed cranberry, local cider (seasonal)