

BRUNCH

2015

Please allow for seasonal availability

PASSED APPETIZERS

- ★ 1 ★ Rice Krispy Canapes with Yogurt and Berries
- ★ 2 ★ Roasted Garlic and Chive Deviled Eggs
- ★ 2 ★ Powdered Donut Holes with House Bacon and Maple Syrup
- ★ 3 ★ Bacon Stuffed Dates with Smoked Paprika Honey
- ★ 3 ★ Scrambled Eggs in Bacon Cups

BREADS

- Baguettes with Jam ★ 1 ★
- Biscuits with Whipped Floral Butter ★ 1 ★
- Seasonal Fruit Sourdough Scones ★ 2 ★
- Trio of Seasonal Muffins ★ 3 ★
- Mini French Toasts with Maple Syrup and Seasonal Fruit Compote ★ 3 ★
- Moody Blue Flatbread with Blue Cheese, Bacon, and Apples ★ 3 ★

FRUITS, CHEESE, AND SALADS

- ★ 3 ★ Mixed Seasonal Fruit with Raw Honey and Garden Mint
- ★ 3 ★ Greek Yogurt Parfait in Martini Glasses
- ★ 3 ★ Petite Vegetable Salad with Savory Cheesecake
- ★ 4 ★ Crostini with Mt. Tam Triple-Cream Cheese and Honey

VEGETABLES

- Hummus with Raw Seasonal Vegetables ★ 2 ★
- Rosemary Home Fries ★ 3 ★
- Sweet Potato Corned Beef Hash ★ 3 ★
- Garden Veggies and Black Bean Spread in Arugula Tortillas ★ 4 ★

MEAT, SEAFOOD, AND EGGS

- ★ 2 ★ Bacon
- ★ 2 ★ House-Made Pork Sausage
- ★ 2 ★ Shrimp and Grits in Small Spoons
- ★ 4 ★ Local Seasonal Vegetarian Quiche
- ★ 4 ★ House-Made Pork Sausage and Cheese Quiche
- ★ 5 ★ Build Your Own Breakfast Tacos with Eggs, Cheese, Bacon, Potatoes and Salsa