



BALANCED BRUNCH

MENU

Served with Breakfast Potatoes or Fresh Fruit

Waffle Charcuterie Board

*Waffle Trio, Honey Whipped Brown Butter,
Strawberry Maple Syrup,
Sunflower Butter, Bacon, Fresh Berries*

Yogurt Bowl

*Vanilla Yogurt, House Granola,
Basil Marinated Strawberries, Balsamic Pearls*

Salmon Lox on Rye Toast Points

*Whipped Dill Cream Cheese, Avocado Puree, Cucumber,
Red Onion, Fried Capers*

Fresh Mozzarella and Marinated Tomato Frittata

Caramelized Onion Puree, Crispy Prosciutto, Basil Oil

Banana Foster Crepes

*House Crepes Filled With Bananas 3-Ways, Smoked Maple
Bourbon Pecan Praline Ice Cream, Toasted Pecans*

Poke Bowl

*Sushi Rice, Marinated Tuna, Pickled Cabbage, Edamame, Spicy
Mango, Toasted Sesame Avocado, Togarashi Aioli, Nori*

Vegan Option: Marinated plant-based tuna substitute, vegan togarashi aioli



 vegetarian

 gluten-free



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