

# Brunch

## **Buttermilk Pancakes with Bananas & Walnuts**

Mixed berry salad, banana bourbon compote

## **Classic Eggs Benedict**

Chive Hollandaise, roasted fingerling potatoes

## **Challah French Toast**

Mascarpone mouse, home made strawberry jam, mixed berries

## **Avocado & Goat Cheese Omelet**

Grilled onions and vine ripened tomatoes

## **Grilled Artisanal Sausage Trio and Scrambled Eggs**

Truffle fingerling potatoes, gruyere cheese

## **Mediterranean Breakfast**

Mushroom & fontina frittata, garden vegetable salad, imported ricotta cheese with dates & honey, herbed cream cheese, strawberry jam, feta cheese, tahini, olives, yogurt with granola and blueberries, grilled Pita bread

## **Smoked Salmon Scramble**

Fluffy eggs, asparagus, caviar, brioche toast

## **Avocado Toast with Poached Eggs, Alfalfa Sprouts, sprinkled with Chia Seeds**

side of potato, asparagus & Gruyere cheese casserole

*Anne-Marie's Basket of Home Made*

*Breakfast Breads & Sweets 10.00*

*\$28.50 includes Coffee or Tea*

## **Sides**

**Grilled Organic Sausage Trio \$8**

**Apple Wood Bacon \$6**

**Roasted Yukon Gold Potatoes \$4**

**Anne Marie's Basket of Homemade Breakfast Breads and Sweets \$15**