



Brunch | Lunch | Dinner | Menu

PLATED | 3-COURSE

Starters

V GF FARMHOUSE SALAD

SEASONAL GREENS | CITRUS | GOAT CHEESE | PECANS | CITRUS VINAIGRETTE

Entrées

(SELECT TWO)

V BREAKFAST BOWL

SCRAMBLED EGGS | SWEET POTATOES | QUINOA | SAUTÉED SPINACH | BELL PEPPERS | BLACK BEANS |
HOMEMADE SALSA VERDE | CHIVES | CILANTRO

\$42

• (BRUNCH ONLY SAT + SUN 11- 4PM) •

GF STEAK EGG + POTATOES

6 OZ PRIME HANGER STEAK | SCRAMBLED EGGS | CRISPY POTATOES

\$47

• (BRUNCH ONLY SAT + SUN 11- 4PM) •

V RIGATONI PASTA

TOMATO CREMA | SHALLOTS | AGED PARM | FRESH HERBS

\$45

AIRLINE CHICKEN

MASHED POTATOES | AUS JUS | BROCCOLINI | LEMON ZEST | FRESH HERBS

\$49

PAN-SEARED ATLANTIC SALMON

MASHED POTATOES | AUS JUS | BROCCOLINI | LEMON ZEST | FRESH HERBS

\$52

PRIME HANGER STEAK

MASHED POTATOES | AUS JUS | BROCCOLINI | LEMON ZEST | FRESH HERBS

\$58

Desserts

(SELECT ONE)

TRIPLE LAYER CHOCOLATE CAKE

TRIPLE LAYER | CHOCOLATE GANACHE | CARAMEL

GF Df RASPBERRY SORBET

RASPBERRY COMPOTE | MINT

no substitutions | allergies should be communicated prior to event

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness especially if you have certain medical conditions.