

Easter Breakfast Options

served until 12 noon

SPECIALTY ITEMS

DEEP DISH QUICHE LORRAINE | 10

spinach, uncured bacon, onions, swiss & parmesan cheese, choice of potatoes

CRAB CAKE BENEDICT | 13

english muffin, crispy chesapeake crab cake, poached eggs, hollandaise, choice of potatoes

BOOM BOOM BRISKET BENEDICT | 11

grilled cheese with tomato marmalade & white cheddar, house smoked beef brisket, strawberry BBQ hollandaise, choice of potatoes

HOMEMADE BISCUITS N GRAVY | 6

two fluffy buttermilk biscuits with our homemade bacon-sausage gravy
add two eggs | 2.5

SCOTCH EGGS | 10

two hard boiled eggs wrapped in pork sausage and panko, fried golden, pesto, drizzle of dijonnaise, choice of potatoes

ORGANIC MORNING OATS | 4

golden raisins or bananas, brown sugar, cream

CROISSANT | 3.5

whipped butter & house-made roasted preserves

BREAD PUDDING | 5

house bourbon sauce

MONKEY BREAD | 8

our unique creation of soft sweet bread with cinnamon sugar, pecans, & cream cheese dip

CAKES, CREPES, & TOAST

SEASONS CREPES | 8.5

sweetened cinnamon apples, powdered sugar

NUTELLA CREPES | 8

hot Nutella drizzle with cocoa crumble, powdered sugar

PLAIN CREPES | 6

warm syrup, powdered sugar

SMALL CAKES (three pancakes) | 5

LARGE CAKES (five pancakes) | 6.5

CINNAMON ROLL STACK | 9

0 cinnamon swirled pancakes stacked high, sweet creamy drizzle, cinnamon sugar sprinkle

HARVEST FRENCH TOAST | 7.5

graham cracker crusted, powdered sugar

EGGS & SUCH

HARVEST BREAKFAST | 5

two eggs any style, hash browns or sweet potato hash, Includes choice of toast, english muffin, or pancakes
GF/VG AVAILABLE - NO POTATOES

HUNTER'S BREAKFAST | 8

Harvest Breakfast & choice of meat: bacon, maple turkey sausage, sage pork sausage or ham off the bone

HARVEST OMELET | 6.5

we start with three farm eggs and you create the rest
Each additional item .50 cents: ham, bacon, pork sausage, turkey sausage, chicken chorizo, onion, mushroom, bell pepper, tomatoes, spinach, butternut squash, black beans, white cheddar or swiss.
add smoked gouda, goat cheese, or feta for \$1

BIG ISLAND OMELET | 10.5

smoked pineapple, uncured bacon, diced ham, smoked gouda, teriyaki reduction, choice of potatoes and toast

WHITE FOREST OMELET | 9

egg whites, sliced mushroom, butternut squash, spinach, white cheddar, fresh herbs, choice of potatoes and toast

CHICKEN & BISCUITS | 12

fried Miller's Farm chicken, jalapeno honey, homemade biscuits & bacon sausage gravy

BIG BOWL | 10

the harvest poutine: handcut fries, queso fresco, caramelized onions, bacon sausage gravy, eggs your way, choice of toast

RANCHERO BURRITO | 9

scrambled eggs, country potatoes, green chilies, queso fresco, black beans, chorizo, ranchero sauce & sour cream

HARVEST MOON | 9

croissant sandwich with fried egg, white cheddar, choice of bacon, canadian bacon, turkey or pork sausage, and choice of potatoes
GF/VG ON TOAST - NO POTATOES

SIDES

MAPLE TURKEY SAUSAGE	3.5	GRAVY	3
SAGE PORK SAUSAGE	3.5	HASH BROWNS	3
HAM	3.5	SWEET POTATO HASH	3.5
TOAST	2	COUNTRY POTATOES	3
ENGLISH MUFFIN	2	BISCUIT	2
PANCAKES	2	ONE EGG	1.5
FRESH FRUIT	4		

SANDWICHES

PUMA BURGER | 13

grass fed beef, aged cheddar, chipotle mayo, uncured bacon, crispy onions brioche bun

PACIFIC CHICKEN | 11

grilled chicken breast, swiss shaved ham, smoked pineapple, dijonnaise, brioche bun

OMG BURGER | 11

quinoa and veggie patty, vegan cheese, tomato marmalade, vegan bun, sweet potato fries

VG

18% gratuity added to parties of 6 or more. Eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals

Please notify your server with any allergies or dietary concerns as you feel comfortable

Easter Brunch Options

served from 12 noon to 6 pm

APPETIZERS

SMOKED SALMON | 12

roasted beets, avocado puree, balsamic vinaigrette, fried shallot
V

PROSCUITTO WRAPPED ASPARAGUS | 10

house sliced prosciutto, chilled asparagus, pickled red onion, basil pesto, candied walnuts
GF/V

HOUSE SALAD | 7

spring mesclin mix, blue cheese, dried cranberries, toasted pecans, maple sherry vinaigrette

SOUP OF THE DAY | 3

-lemon rice soup
-chickpea with dill GF/VG

SCOTCH EGGS | 8

two hard boiled eggs wrapped in our house made pork sausage and panko, fried golden, pesto, drizzle of dijonnaise

ENTREES

LEG OF LAMB | 21

yogurt marinated new zealand lamb, citrus couscous, grilled asparagus

SALT ROASTED PRIME RIB | 29

smashed fingerlings, creamed spinach, au jus
GF

VEGAN COBB | 14

kale/romaine, vegan cheese, pickled onion, black beans, tomato, candy walnut, crispy farro, maple sherry vinaigrette.
VG

HONEY BAKED HAM | 17

pasture raised, nitrate free ham, mashed sweet potatoes, honey glazed organic carrots
GF

MARKET FISH | MP

chef's choice market fish, ask your server for details

SANDWICHES

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grass fed beef, aged cheddar, chipotle mayo, uncured bacon, crispy onions brioche bun

PACIFIC CHICKEN | 11

grilled chicken breast, swiss cheese, shaved ham, smoked pineapple, dijonnaise, brioche bun

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quinoa and veggie patty, vegan cheese, tomato marmalade, vegan bun, sweet potato fries
VG

DESSERTS

PANNA COTTA | 7

buttermilk panna cotta with fresh fruit
GF

POUND CAKE | 8

pound cake with preserved strawberry & Chantilly cream

CHOCOLATE MOUSSE | 8

milk chocolate mousse, candied orange peel, crispy phyllo

GF/VG BROWNIE | 7

warm chocolate brownie topped with vanilla ice cream (GF only)

Brunch served until 2 pm

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WHITE FOREST OMELET | 9

egg whites, sliced mushroom, butternut squash, spinach, white cheddar, fresh herbs, choice of potatoes and toast

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