

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

BOOMBOOM BRISKET BENEDICT | 12

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

HOMEMADE BISCUITS N GRAVY | 7

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 | 6

house bourbon sauce

MONKEY BREAD | 8.5

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 | 8.5

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 | 6

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 | 9

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

HARVEST OMELET | 8

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

RED DRAGON OMELET | 9.5

pork sausage, rice, scallions, red dragon sauce, hoisin glaze, fresno chilis

WHITE FOREST OMELET | 9.5

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

CHICKEN & BISCUITS | 12.5

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 | 9.5

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	BISCUIT	2
ENGLISH MUFFIN	2	ONE EGG	1.5
PANCAKES	2	FRESH FRUIT	4

SANDWICHES

PUMA BURGER | 13

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

PACIFIC CHICKEN | 12

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 4 pm

APPETIZERS

MEDITERRANEAN DIPS | 9

eggplant hummus, cucumber yogurt sauce,
spicy feta, grilled pita
V (sub veggies ~ GF)

SPRING SALAD | 7

spring mesclun mix, blue cheese, dried cranberries,
candied walnuts, 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 dijonaise

ENTREES

LEG OF LAMB | XX

minted yogurt marinated new zealand lamb,
citrus couscous, grilled asparagus

OSSO BUCCO | 27

peas, baby carrots, potato pave,
natural jus, smoked short rib jam
GF

VEG PASTA | 18

organic whole wheat pasta, butternut squash,
coconut cream & cilantro.
VG

HONEY BAKED HAM | XX (17)

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

MAPLE BRAISED SCOTTISH SALMON | 29

autumn couscous, compressed pears, shaved butternut squash,
black pepper caramel, butternut squash butter, celery leaf

SANDWICHES

PUMA BURGER | 13

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

PACIFIC CHICKEN | 12

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

OMG BURGER | 11

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

DESSERTS

FRUIT TART | 8

whipped pastry cream, fresh strawberries
& lavender syrup

MEYER LEMON PUDDING | 9

blueberry compote whipped cream

CHOCOLATE MOUSSE | 10

chocolate cup, chocolate pearls & butterscotch

GF/VG BROWNIE | 8

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

Brunch served until 2 pm

BOOM BOOM BRISKET BENEDICT | 12

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

CRAB CAKE BENEDICT | 13

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

DEEP DISH QUICHE LORRAINE | 10

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

WHITE FOREST OMELET | 9.5

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

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