

Menu

ASSORTED PASTRIES

Locally sourced Danish, house-baked butter croissants, and house-baked cinnamon rolls. Seasonal jam and whipped butter

FRESH SELECTIONS

House Caesar salad, blue cheese wedge salad, seasonal fruit salad (GF/DF), Greek yogurt (GF) granola topping, Salmon rilette & smoked whitefish pâté (GF)
Served with cucumbers, capers, pickled red onions, dill, and crackers

FRITTATA

Mushroom, asparagus, and Parmigiano

SCRAMBLED EGGS AND CHEESE BAR

Mushroom, spinach, roasted red peppers, green onions, cheddar, and Parmesan
served with assorted hot sauces

BACON & SAUSAGE

Nueske's applewood smoked bacon and savory breakfast links

ROASTED POTATOES (GF)

With rosemary, red peppers, and onions

CARVING STATION (GF/DF)

Served with rosemary, roasted garlic au jus, and horseradish sauce

CEDAR PLANK SALMON (GF)

Lemon sweet herb butter

GARLIC WHIPPED POTATOES (GF)

Made with Yukon Gold, cream, and roasted garlic

LEMON ROASTED VEGETABLES (GF/DF)

Asparagus & broccolini with fresh herbs

ASSORTED PETITE DESSERTS

Flourless chocolate cake (GF), lemon curd bites, panna cotta with fresh berries (GF)

Menu is subject to change

