

BRUNCH

ADULT BUFFET

Hot oatmeal, vanilla Greek yogurt with chia seeds, overnight oats and bakeshop granola. Honeydew, cantaloupe, pineapple and red grapes. Weber's bakeshop blueberry muffins, cinnamon rolls, coffee cake and fruit preserves. Full waffle bar. Mixed baby greens with toasted almonds, dried cranberries, Weber's ranch & raspberry vinaigrette. Couscous and tangy coleslaw. Scrambled eggs, local sausage, sliced ham and au gratin potatoes. Vegetarian Lasagna, Fried Chicken, London Broil and Caramelized Salmon. / 22

CHILD BUFFET

Same selection as above. Twelve years old or younger / 11

ADD-ONS

SHRIMP COCKTAIL

Wild jumbo shrimp, cocktail sauce / 15

HALF DOZEN OYSTERS

Chef selected for freshness and seasonality / 16

CALAMARI

Flash-fried, scallion aioli, lemon / 14

BEVERAGES

ORGANIC FAIR TRADE COFFEE / 2⁷⁵

ASSORTED TEA / 2⁷⁵

HOT CHOCOLATE / 3⁰⁰

IRISH COFFEE / 7⁰⁰

JP CHENET MIMOSA / 7⁰⁰

TITO'S BLOODY MARY / 8⁰⁰

NATALIE'S ORANGE JUICE / 3⁵⁰

NATALIE'S GRAPEFRUIT JUICE / 3⁵⁰

HYPERION ESPRESSO / 3⁵⁰

HYPERION CAPPUCCINO / 4⁵⁰

HYPERION LATTE / 4⁵⁰

INCREASE TO LARGE + 1⁵⁰