

Weekend Brunch Menu

TO START

Spreads and Grilled Bread

Local unsalted butter, seasonal pumpkin hummus, marinated peppers, olive oil, cornichons, roasted garlic, sliced ham, radish, watercress

Honey Nut Squash Soup

Coconut, tamarind, cilantro, toasted pumpkin seed oil

SALADS

Add grilled chicken, salmon, beef or batter-dipped chicken tenders to any salad.

Tableside Caesar Salad for Two

Little Gem lettuce, lemon, soft-cooked egg, fried capers, everything-spiced croutons, marinated anchovies

Celtic Mixed Green Salad

Tender radish, toasted shallot-Champagne vinaigrette, cucumber, cherry tomatoes, seasonal local farm vegetable

Warm Pulled Chicken and Kale Salad

Toasted onions, dried currants, cherry tomatoes, radish, sunflower seed vinaigrette

Asian Greens Salad

Arugula, Napa cabbage, cherry tomatoes, red peppers, candied peanuts, miso-sesame vinaigrette, cilantro, basil, mint

Chopped Salad

Little Gem lettuce, radicchio, hard-boiled organic egg, bacon, everything-spiced croutons, radish, carrots, Parmesan peppercorn ranch dressing

BRUNCH

Build-Your-Own Omelet

Grilled bread. Choose from sautéed onions, spinach, tomatoes, Cooper Sharp cheese, goat cheese, mushrooms, thick-cut bacon, Taylor ham

Eggs Any Style

Over squash and roasted pepper hash with onions and herbs

Eggs Benedict

Toasted English muffin, classic hollandaise. Choose Taylor ham, thick-cut bacon, cured salmon, crab cake or lobster

Heirloom Grain Pancakes

Seasonal berries, 100% pure maple syrup, whipped butter

SMALL PLATES

Torched Salmon Belly

Black garlic-salsify purée, Aleppo chile flakes, fried shallots, celery, cucumber, lime, sesame, frisée, miso vinaigrette

Burrata

Cranberry compote, watercress, cranberry walnut toast, fried leeks, arugula

Cauliflower

Roasted in chile butter with harissa, tomato paste, roasted garlic, coriander, green onion, maple syrup, raisins

Beef Meatballs

Creamy three-cheese polenta, mushroom-tomato sauce, Fontina, rosemary

PASTA

Hand-Made Goat Cheese Agnolotti

Pumpkin, spinach, leeks, pomegranate

Cacio e Pepe

Bucatini, tri-color cauliflower, Valley Shepherd pecorino, cracked black pepper

BURGERS AND SANDWICHES

Wagyu Burger

Black garlic aioli, mushrooms, onion rings, house-made French fries

Bedminster Smash Burger

Cooper Sharp cheese, lettuce, tomato, pickle chips, Tavern aioli, toasted brioche bun, house-made French fries

Fried Chicken Sandwich

Crispy baguette, Parmesan peppercorn ranch slaw with Napa cabbage and kale, Swiss cheese, tomato, pickle chips

ENTRÉES

Roasted Faroe Island Salmon

Shiitake mushrooms, salsify purée, sautéed Swiss chard, roasted garlic cream

Seared Sea Scallops

Celery root purée, apple cider reduction, braised baby bok choy

New York Strip Steak (12 oz)

Roasted garlic potato purée, beer-battered onion rings, cowboy butter

Roasted Half Chicken

Baby carrots with harissa-hot honey butter, grilled broccolini, fingerling potatoes, roasted garlic chicken jus

SIDES

Maple-Glazed Black Pepper Bacon

Grilled Broccolini

Garlic, lemon, everything-spiced bread crumbs

Squash and Roasted Pepper Hash

House-Made Fries

Add truffle oil and pecorino

Creamy Three-Cheese Polenta

Beer-Battered Onion Rings

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