



Brunch Menu

Starters

Chef's soup selection of the day \$6

Mixed Greens

apple vinaigrette, gorgonzola cheese, and paprika toasted pumpkin seeds
\$8

Smoked Salmon

herbed crème fraiche, sweet onions, petit greens and toasted baguette \$8

Polenta fries

herb aioli \$4

Sandwiches and Salads

Sandwiches served with your choice of pasta salad, potato salad, or polenta fries

Grilled Ahi Tuna BLT

smoked bacon, field greens and ripe tomatoes, house made mayonnaise on grilled sourdough
bread \$10

Grilled Portabella Mushroom Sandwich

roasted red peppers, zucchini, onions, provolone cheese and green olive tapenade \$9

Grilled Natural Beef Hamburger

blue cheese, fried onions and house made catsup \$11

Garlic Slow Roasted Pork Sandwich

cranberry braised red cabbage and onions, toasted french bread \$12

Spinach and Friséé

grilled chicken breast, roasted pineapple quince vinaigrette, red onions,
roasted pineapple \$11

Entrées

Classic French Omelet

country pan fried potatoes \$11

Baguette French toast

berry infused syrup and fresh whipped cedar summit cream \$12

Seared halibut fillet

tomatoes, petite greens and herbed-lemon vinaigrette \$13

Smoked ham steak

pan fried potatoes and poached egg garlic wilted greens \$13

Garden vegetable frittata

spinach, red onions, tomato, and seasonal squash \$12

Executive Chef - Michael Delcambre

Wine Captain - Jessica Nielsen

Manager - Jeffrey Fisher