



# Weekend Brunch

## BREAKFAST

### TODAY'S FRENCH TOAST | 12

Please inquire

Add Miligan's Bourbon barrel-aged maple syrup +2

### FARMERS BREAKFAST | 13

Seasonally-inspired eggs, home fries, choice of bacon, sausage or fruit. Egg whites available upon request.

### SOUTH OF THE BORDER BOWL | 14

Black beans, red rice, poached eggs, house-made chorizo, avocado, tomato, crisp tortilla strips, Colorado & cilantro sauces

### MALTED WAFFLE | 11

Marinated fresh berry compote, whipped cream, choice of bacon, sausage or fresh fruit  
Add Miligan's Bourbon barrel-aged maple syrup +2

### EGGS BENEDICT | 16

Poached eggs, Canadian bacon, English muffin, Hollandaise, home fries

### CRAB CAKE BENEDICT | 17

Poached eggs, pan-fried crab cakes, Hollandaise, home fries

### SMOKED SALMON BENEDICT | 15

House-smoked salmon cakes, poached eggs, citrus Hollandaise, home fries

### BREAKFAST CLUB | 12

Scrambled eggs, cheddar, arugula, tomato, harissa mayo, home fries, choice of sausage or bacon



GLUTEN-FREE

## IN OUR KITCHEN

Mike Waters, Executive Chef  
Gaby Ledesma, Chef de Cuisine  
Cece Fehlhaber, Banquet Chef



We strive to uphold the time-honored tradition of using as many local, natural and sustainable ingredients as possible. We believe strongly in the farmer-to-chef concept and work with local purveyors to feature locally grown fruits, vegetables and meats as well as free range eggs and sustainable aquaculture.

\*Eating raw or undercooked meats and seafood can be hazardous to your health.

An automatic 20% gratuity will be added to parties of eight or more.

## STARTERS

### CHEESE PLATE | 14

A selection of three artisanal cheeses, dried and fresh fruits, crackers, breads

### CHARCUTERIE BOARD | 14

A selection of three charcuterie, house-made preserves, mustard, cornichons, seasonal accoutrements, crackers

Substitute duck rillettes for one selection +6

### GRILLED BRUSCHETTA | 14

Sicilian tomatoes, pesto, goat cheese, micro cress, balsamic reduction

### CALAMARI | 14

Thai sweet chili, micro cilantro, sesame

### OYSTERS ROCKEFELLER\* | 15

Fresh oysters, creamy spinach, parmesan, breadcrumbs

## SOUP & SALAD

### Add to your salad

Verlasso Salmon +9, Chicken Breast +6  
Grilled Certified Angus Beef Flank Steak +8  
Fried Holistic Acres Egg +3

### FRENCH ONION SOUP | 9

Baguette crouton, melted Gruyere cheese

### SMOKED SALMON CHOWDER cup | 5.5 bowl | 7.5

House-smoked salmon, sweet corn, potatoes, Old Bay crouton

### SOUP DU JOUR cup | 5.5 bowl | 7.5

Please inquire

### CLASSIC CAESAR | 9

Romaine, garlic croutons, parmesan, creamy Caesar dressing

### AUTUMN PANZANELLA SALAD | 9

Roasted root vegetables, house-made ricotta, red onion, cucumber, Castelvetrano olives, focaccia croutons, Banyuls vinaigrette

### CHOPPED SALAD | 10

Romaine, beets, applewood-smoked bacon, oven-dried tomatoes, cucumber, olives, red onion, aged cheddar, smoked peppercorn vinaigrette

### BLOODY MARY BAR

Build your own Bloody Mary with one or all of our 15 specialty garnishes. Made with locally distilled Watershed vodka | 9.99



## ENTREES

### BEEF WORTHINGTON\* | 21

4oz filet, Gruyere potato gratin, sautéed spinach & arugula, Point Reyes blue cheese, wild mushroom demi

### CRAB CAKES | 18

Roasted fingerling potatoes, sautéed haricots verts, Creole sauce, Old Bay aioli

### GRILLED VERLASSO SALMON SALAD\* | 17

Baby greens, quinoa, cucumber, tomato, red onion, sweet peppers, black olives, toasted almonds, lemon vinaigrette

### SOUTHWEST CHICKEN SALAD | 15.5

Blackened chicken breast, romaine, corn & black bean salsa, pepperjack cheese, crisp tortillas, roasted jalapeno ranch

### HARVEST VEGETABLE PLATE | 16

Black bean empanada, apple, beet & blue cheese salad, roasted root vegetables, sautéed kale, salt-roasted fingerling potatoes

## BURGERS

All burgers & sandwiches are served on locally-baked bread with a house-made pickle and choice of kettle chips, house-cut fries or coleslaw

### BUCKEYE BURGER\* | 15.5

Ohio grass-fed beef, lettuce, tomato, red onion, choice of cheese, sesame Kaiser bun

### LIGHTS OUT BURGER\* | 16.5

Ohio grass-fed beef, applewood-smoked bacon, sharp cheddar, tobacco onions, arugula, lettuce, tomato, BBQ & secret sauces

### HOUSE-MADE VEGGIE BURGER | 14

Black bean, rice, spinach & mushroom pattie, pepperjack cheese, arugula, cucumber, tomato, onion, roasted pepper aioli

### VERLASSO SALMON BURGER | 13

Arugula, tomato, onion, tzatziki sauce

## SIDES

### HOUSE-CUT FRIES | 4

### SALT-ROASTED FINGERLING POTATOES | 6

### HARICOTS VERT | 5

### SAUTÉED KALE | 5

### APPLEWOOD SMOKED BACON | 4

### SAUSAGE | 4

### FRESH FRUIT | 5