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**Breakfast & Brunch**

Lemon ricotta pancakes – blueberries, lemon zest, powdered sugar, butter, syrup. Crisp bacon or apple gouda sausage or plant-based breakfast sausage 10.50

Monkey bread French toast – cinnamon, vanilla, butter. Crisp bacon or apple gouda sausage or plant-based breakfast sausage 9.50

Classic – scrambled eggs, cheddar hash browns, crisp bacon or apple gouda sausage or plant-based breakfast sausage 9

Continental – assorted pastries, fresh seasonal fruit 6.50

Oatmeal bar – old fashioned oats, brown sugar, seasonal berries, bananas, and nuts 5

**Beverages**

Coffee station - featuring Starbucks coffee, cups, stir sticks, sugar and creamers 3.50

Orange Juice

**Appetizers-2 pieces per**

Sweet Thai chili cauliflower wings 5.50

Coconut and lemongrass steak skewers – ginger, garlic, coconut milk 7

Bourbon chicken skewers – Knob creek bourbon, garlic, honey, soy 4

Mac n cheese shot – Bacon 5.50

Grilled chili lime shrimp skewers – fresh lime and cilantro 8.50

Smashed blackberry and chevre toast – crisp crostini, vanilla, mint 4.25

Seasonal vegetable cup – edamame hummus 3

Charcuterie 13.75

**Salads**

House signature – arugula, roasted beets, crumbled feta, walnuts, citrus vinaigrette

Berry pistachio spinach – Humboldt fog, red onion, balsamic vinaigrette

Classic Caesar – crisp romaine hearts, crunchy croutons, parmesan

Garden – spring mix, hot house cucumber, cherry tomatoes, carrot

Broccoli cauliflower – bacon, cheddar, red onion

**Mains - includes choice of 1 salad and 2 sides**

Award-winning fennel boysenberry pork tenderloin 25

Roasted garlic tri-tip – chimichurri sauce 26.5

Chianti braised short rib 29

Creamy lemon thyme chicken 24

Paprika chicken – boneless chicken thigh, chickpeas 17

Tuscan chicken penne – sun dried tomatoes, spinach, cream, parmesan 20.5

Pepita crusted salmon – ancho chili powder, cumin, avocado oil 26

Quinoa, feta and pistachio stuffed acorn squash 19

**Sides**

Garlic parmesan roasted broccoli

Roasted root vegetables

Honey butter roasted carrots

House pilaf – orzo, thyme, garlic

Yukon gold mashed potatoes

Oven roasted reds and rosemary

**Sweets**

Chocolate salted caramel tart

Hand decorated cupcakes

Freshly baked cookies & brownie bites

**Beverage**

Fresh brewed iced tea

Lemonade

Spa water

2.25

Certified & Insured Bartender Service

**Gratuity, Production Fee and Tax not included**