



BRUNCH

STARTER

SELECT ONE

CHEF'S SOUP OF THE DAY

rotation of our seasonal soups

HOUSE SALAD

mixed greens, grape tomato, red onion, cucumber, toasted pine nut, french feta, garlic crouton, creamy herb vinaigrette (VG)

ENTREES

SELECT THREE

EGGS BENEDICT

poached eggs, canadian bacon, hollandaise, breakfast potatoes

AVOCADO TOAST

thick-cut multi-grain bread, pressed avocado, over medium eggs, corn relish, mixed greens (VG)

CHICKEN PICCATA

lemon butter, caper, tomato, asparagus, whipped potatoes

PARMESAN CRUSTED COD

lemon butter, seasonal vegetable, brown rice

ASIAN RICE BOWL

soy glazed sushi rice, avocado, cucumber, pickled fresno chile, pickled carrot, edamame, sesame seed, chili oil (VG)

MIKE'S CHICKEN SALAD

grilled chicken, goat cheese, cranberry, apple, candied pecan, white balsamic vinaigrette (GF)

DESSERT

HOMEMADE CHOCOLATE OR VANILLA ICE CREAM

BEVERAGES

freshly brewed coffee & assorted hot tea

ENHANCEMENTS

FRESH CUT OVEN FIRED BREAD \$2 per person

CHEESECAKE \$8 per person

FLOURLESS CHOCOLATE CAKE \$6 per person

ADDITIONAL SIDES (SERVED FAMILY STYLE) \$4 per person

caramelized brussels sprouts

coleslaw

fresh asparagus

classic four cheese mac

fries

ALL PRICES ARE SUBJECT TO CHANGE

\$25 per person + applicable fees & taxes

(GF) Gluten Free (V) Vegetarian

FAMILY STYLE BRUNCH

MINIMUM 15 PEOPLE

FIRST COURSE

INCLUDES

PEAK-HARVESTED FRUITS OF THE SEASON

PETITE BREAKFAST PASTRIES

SECOND COURSE

SELECT ONE

HOUSE SALAD

mixed greens, grape tomato, red onion, cucumber, toasted pine nut, french feta, garlic crouton,
creamy herb vinaigrette (VG)

CAESAR SALAD

little gems, romaine, parmigiano reggiano, garlic croutons

MIKE'S SALAD

goat cheese, cranberry, apple, candied pecan, white balsamic vinaigrette (VG) (GF) (ADD \$2)

THIRD COURSE

SELECT THREE

CHICKEN PICCATA

lemon caper butter

BUTTERMILK PANCAKES

fresh berries, maple syrup,
whipped cream

CRAB CAKES

tartar sauce (ADD \$10)

EGGS BENEDICT

hollandaise, canadian bacon

HASS AVOCADO TOAST

fresh pressed guacamole,

DITKA'S PORK CHOP

cherry jus (GF) (ADD \$5)

SCRAMBLED EGGS

with cheese

fire roasted corn,

whole grain ciabatta

FAROE ISLAND SALMON

lemon butter (ADD \$5)

PARMESAN CRUSTED COD

lemon butter

SIDES

SELECT TWO

APPLE-WOOD SMOKED BACON

WHIPPED POTATOES

CARAMELIZED BRUSSELS SPROUTS

CLASSIC FOUR CHEESE MAC

ASPARAGUS (ADD \$5)

BEVERAGES

freshly brewed coffee & assorted teas

\$35 per person + applicable fees & taxes

ALL PRICES ARE SUBJECT TO CHANGE

(GF) Gluten Free (V) Vegetarian