



## BRUNCH

### SALADS

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| CAESAR<br>Romaine Hearts, Crostini,<br>White Anchovy, Parmigiano-Reggiano<br><i>Chicken +8 Shrimp +10 Salmon +12</i>                               | 16 |
| GREEK<br>Capers, Tomato, Cucumber, Bell Peppers,<br>Onion, Olives, Feta Cheese,<br>Red Wine Vinaigrette<br><i>Chicken +8 Shrimp +10 Salmon +12</i> | 20 |
| FRISÉE ET LARDONS*<br>Soft Poached Egg, Lardons, Tarragon<br>Vinaigrette   | 21 |
| KALE<br>Green Apple, Quinoa, Sunflower Seeds,<br>Scallion Vinaigrette<br><i>with Duck Confit +12</i>   | 16 |

### SIDES 12

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Macaroni Gratin  
Candied Bacon  
French Fries and Aioli  
Cole Slaw

### ENTREE

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| CHICKEN SOUP<br>Organic Chicken, Carrots, Celery, Zucchini             | 21 |
| OMELETTE<br>Organic Eggs, Herbs and Goat Cheese,<br>Mache Salad        | 18 |
| BUTTERMILK PANCAKES<br>Butter, Vermont Maple Syrup                     | 18 |
| CROQUE MONSIEUR<br>Ham, Mornay, Brioche                                | 23 |
| GNOCCHI CAPRESE<br>Fresh Mozzarella, Tomato, Basil                     | 21 |
| BURGER*<br>Prime, Dry Aged, French Fries<br>Cheese Upon Request        | 22 |
| CURRY CHICKEN SALAD*<br>Chicken, Apples, Celery, Carrots, Almonds      | 22 |
| DUCK CONFIT HASH WITH POACHED EGG*<br>Potato, Green Pepper, Onion      | 23 |
| BAVETTE STEAK*<br>Chimichurri, French Fries                            | 33 |
| GRILLED FISH "CHEF'S CHOICE"*<br>Olive Oil, Lemon, Wild Rice, Spinach  | MP |
| PAELLA ESPAÑOLA* ( <i>serves two</i> )<br>Prawns, Clams, Calamari, Cod | 90 |

### COCKTAILS

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| MIMOSA<br>Prosecco, Peach, Cinnamon          | 15 | HUNTER SANGRIA<br>Bosc Syrup, Apple, Fall Spice Blend | 16 |
| HUNTER BLOODY MARY<br>Shrimp, Olives, Celery | 20 | SPRITZ<br>Prosecco, Aperol, Lychee, Raspberry         | 16 |