



Mother's Day Brunch Specials

Roast Beef and Potato Benedict (GF).....\$12

Slow roasted Fertile Valley Farm thin sliced beef roast over a savory herb and cheese potato pancake, topped with poached egg and creamy hollandaise

Lemon Blueberry Ricotta Pancakes.....\$9

3 whole grain pancakes infused with ricotta cheese and a hint of lemon, topped with a sweet blueberry compote

Quiche (GF).....\$9

Light and fluffy eggs baked to perfection with roasted fiddle head ferns, wild ramps, roasted red peppers and cheese blend in a sweet potato crust

Raspberry Almond Salmon Salad (GF).....\$12

Seared wild caught salmon over fresh greens topped with feta cheese, raspberries, almonds, red onion and a poppy seed vinaigrette, finished with a drizzle of raspberry white balsamic reduction

Roasted Sliced Pork Tenderloin.....\$15

Slow roasted sliced pork tenderloin with an apple sausage and cranberry stuffing topped with a maple gravy served with roasted potato and seasonal vegetables

Thai Zucchini Noodle Salad topped with Chickpea Vegetable Burger....\$12

A blend of zucchini noodles, spiralized carrots and crisp red cabbage, tossed in a flavorful Thai peanut sauce, finished with a sweet chili sauce, chopped peanuts, cilantro and a hint of lime. Topped with a pan seared chickpea vegetable burger

