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# FATHER'S DAY BRUNCH

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SUNDAY, JUNE 21ST, 2026  
9AM - 2PM

\$95 Adults | \$35 Children Ages 5-12

Ages 4 and under Complimentary

One Mimosa Included

## BRUNCH CLASSICS

### CHILLED SEAFOOD BAR

oysters on the half shell, crab claws,  
and shrimp cocktail with cocktail sauce,  
mignonette, dijonaise, and lemon wedges

### BAGEL & LOX

Cold Smoked Nova Lox,  
hard-boiled egg, red onion, dill, chives,  
capers, cream cheese, and assorted bagels

### TOAST STATION

assorted house made breads, assorted jellies,  
compound butters: plain whipped,  
maple whipped butter, plain cream cheese  
and chef's choice cream cheese

### CHARCUTERIE BOARD

assorted cheese, meats, olives, grilled,  
pickled and raw vegetables

### FRESH START STATION

assortement of fresh fruits, berries, granola,  
yogurts and cottage cheese

### DIPS & FLAT BREADS

assortment of classic and flavored hummus,  
chef inspired dips with pita chips and lavosh

### CANDIED BACON DEVILED EGGS

### BACON AND SAUSAGE

### PARMESAN BREAKFAST POTATOES

### CHEESY HASHBROWN

## HOUSE SPECIALTIES

### HOUSE-MADE SIGNATURE JUICES

### CRAB SALAD PHYLLO CUP

### CAESAR SALAD

shaved brussels, focaccia crouton, parmesan

### SPINACH & WILD RICE SALAD

dried cherry, pickled red onion, blackberry,  
toasted walnut, maple vinaigrette

### BELGIAN WAFFLES

bluebery compote, whipped cream, maple syrup

### BREAKFAST QUESADILLA

eggs, cheddar, chorizo, salsa

### CHEESESTEAK SLIDERS

shaved ribeye, bell peppers, onion, provolone

### SEARED SALMON

bamboo rice, asparagus, lemon vinaigrette

## CHEF ATTENDED STATIONS

### EGGS & OMELETTES

### PRIME RIB

horseradish cream, natural jus

## FROM THE KITCHEN

### CLASSIC EGGS BENEDICT

### BISCUITS AND BRATWURST GRAVY

### CORNUCOPIA OF CONFECTIONS

bountiful landscape of house made cakes, cookies, entremets and specialty desserts