

## STARTERS

### FRESH BAKED PASTRIES

*Seasonal Scone and Biscuit, Apple Turnover Maple Brown Butter Glaze, Blueberry Muffin, Cinnamon Sugar Coffee Cake, Croissant, Beignets, Pain Au Chocolat*  
 Basket of 3 \$8      Basket of 5 \$15      Basket of 7 \$20

HOUSE MADE CINNAMON ROLLS 12  
*Cream Cheese Frosting*

SEASONAL FRUITS & BERRIES 11  
*Chef's Choice*

YOUNG ROMAINE SALAD 9  
*Lemon Caper Dressing, Shaved Parmesan, Croutons*

YELLOW FIN TUNA TARTARE 19  
*Avocado, Pumpernickel, Tobiko Caviar, Ginger, Lime*

CRAB CAKES 15  
*Jicama and Celery Root Salad, Basil, Cumin-Avocado Paste*

SCOTTISH SMOKED SALMON 13  
*Lemon and Cracked Pepper Crème Fraîche, Bagel Crisps, Fried Caper and Parsley Salad*

## BRUNCH EGGS

BAKED EGGS 18  
*Tomato and Sweet Pepper Stew, Shaved Asparagus Salad, Our Pancetta, Grilled Baguette*

TWO EGGS ANY STYLE 15  
*Breakfast Potatoes, Choice of Breakfast Meat, Toast*

CHILAQUILES 16  
*Fresh Tortilla Chips, Tomatillo Sauce, Queso Fresco, Two Eggs, Avocado, Sour Cream, Cilantro*

EGGS BENEDICT 17  
*Two Poached Eggs, Canadian Bacon, Classic Hollandaise*

SPA OMELET 15  
*Egg White Omelet, Mushrooms, Oven Dried Tomatoes, Kale, Fruit*

SHORT RIB HASH 18  
*Potatoes, Bell Pepper, Cipollini Onion, Two Eggs, Whole Grain Mustard Hollandaise*

## BRUNCH ENTREES

WAFFLE 15  
*Brussels Style Waffle, Strawberries & Whipped Cream or Pure Maple Syrup & Melted Butter*

BACON WAFFLE STACK 18  
*Bacon Waffle Batter, Topped with Two Eggs Any Style, Maple Syrup*

BANANA FOSTER FRENCH TOAST 15  
*Brioche, Caramel Orange Sauce, Dark Rum, Brown Sugar*

BUTTERMILK PANCAKES 14  
*Huckleberries, Meyer Lemon Whipped Crème Fraîche*

MAINE LOBSTER CLUB 26  
*Applewood Smoked Bacon, Gruyere, Arugula, Tomatoes, Herb Aioli, Avocado Lime Spread, Steak Fries*

CHINESE CHICKEN SALAD 15  
*Napa Cabbage, Onion, Carrot, Crispy Wonton, Almond, Cilantro, Miso-Sesame Dressing*

WEDGE SALAD 18  
*Grilled Shrimp, Our Pancetta, Avocado, Bleu Cheese, Heirloom Cherry Tomatoes, Egg, Red Wine Vinaigrette*

SIRLOIN BURGER 17  
*Fried Egg, Harissa, Steak Fries*

FREE-RANGE TURKEY CLUB 15  
*Arugula, Tomato, Bacon, Avocado, Whole Grain Aioli, Pumpernickel Roll*

SMOKED SALMON FLATBREAD 16  
*Scrambled Eggs, Mixed Marble Potatoes, Chives, Crème Fraîche, Capers*

RIGATONI PUTTANESCA 18  
*Olives, Anchovies, Tomato, Fried Capers*

SCOTTISH SALMON 26  
*Baby Artichokes, Cerignola Olives, Roasted Fingerling Potatoes, Piquillo Confit*

WILD STRIPED BASS 26  
*Smoked Fennel Puree, Cipollini Onion, Chive, Preserved Lemon, Citrus Beurre Blanc*

MARY'S ROASTED CHICKEN BREAST 18  
*Farotto, Wilted Greens, Marcona Almonds, Thyme Sauce*

ANGUS HANGER STEAK 27  
*Roasted Marble Potatoes, Baby Broccoli, Chimichurri Salsa*

20% Service Charge Added to Parties of 6 or More

OFFERING FRESH COLD PRESSED JUICE BY  
 CLOVER | 2

GINGERSNAP  
*Fuji Apple, Green Apple, Lemon, Ginger*

GOLD N GREENS  
*Pineapple, Kale, Pear, Parsley, Turmeric*

THE CLOVER  
*Kale, Cucumber, Celery, Spinach, Pear, Cilantro, Mint, Lime*

