



Restaurant Week

BRUNCH

TWO COURSES | \$20

CHOOSE ONE OF EACH COURSE

—≡ *First Course* ≡—

CUP OF OUR SEASONAL SOUP

MINI MODERN CAESAR SALAD

baby kale, shaved brussels sprouts, romaine, rosemary garlic croutons

TRUFFLED DEVEILED EGGS

dijon mayo, truffle oil, parmesan lace

—≡ *Second Course* ≡—

ANCIENT GRAINS SALAD

farro, quinoa, wheat berries, avocado, tomatoes, cranberries,
cucumbers, arugula, champagne maple vinaigrette

FRIED CHICKEN & DOUGHNUTS

buttermilk fried chicken, maple bacon doughnuts, maple syrup

NEWPORT FISH TACOS

seared seasonal fish, cilantro crema, napa cabbage, mango salsa