

(NOVEMBER BRUNCH MENU)

CLUB PLATE STATION #1

WAFFLE BAR

belgian waffles ^{VEG+NF} | nueske's apple wood smoked bacon ^{GF+DF+NF}
pecan syrup | whipped cream | mixed berry compote
powdered sugar | cinnamon

CLUB PLATE STATION #2

WARM AS PIE

chicken pot pie ^{GF+NF} | buttermilk biscuits ^{NF}
cheddar | chives

GLOBAL GRAZING TABLE

TOAST TOAST, BABY

pork sausage pinwheels ^{NF}
parsley | crumbled gouda
sweet and spicy mustard sauce ^{GF+VEG+DF+NF}

smoked salmon board
diana's hot smoked salmon + verlasso cold smoked salmon
radishes | cucumber | pickled red onions | olives | caper berries
lemon herb spread | spiced saltines

mac and cheese balls ^{VEG+NF}
garlic parmesan aioli | parsley ^{GF+VEG+NF}

CLUCK, CLUCK, ITS CHEESE O'CLOCK

quiche florentine ^{VEG+NF}

mccall's white cheddar | smoked gouda
salami | applesauce | assorted crackers

SUGAR, SPICE & EVERYTHING NICE

honey phyllo goat cheese triangles ^{VEG+NF}
crumbled goat cheese | honeycomb

winter citrus platter ^{GF+VEG+DF+NF}
satsumas | blood oranges | grapefruit
honey | mint

HOT DRINK STATION

HOLIDAY BREWS

rise `n shine regular + decaf coffee
spiced chocolate whipped cream ^{GF+VEG+NF}
assorted teas

DESSERTS

SWEET TREATS

chef's choice desserts