

#### **Weekend Brunch Features**

## **Eggs Benedict**

toasted English muffin, smoked salmon, seasoned potatoes, hollandaise, fresh fruit

\$21

Suggested Wine Pairing: Burrowing Owl Estate Winery Chardonnay

#### **French Toast**

cinnamon, vanilla French toast, poached pears, lemon, organic maple syrup

\$18

Suggested Wine Pairing: Burrowing Owl Estate Winery Sauvignon Blanc

## **Vegetable Hash**

red pepper, potatoes, herbs, squash, toasted focaccia, sunny side egg, fresh fruit

\$20

Suggested Wine Pairing: Burrowing Owl Estate Winery Viognier

## **GF Chocolate Crêpes**

Coruja blueberry compote, chantilly, organic maple syrup \$19

Suggested Wine Pairing: Burrowing Owl Estate Winery Meritage

# **Steak and Eggs**

63 acres striploin steak, mushrooms, fried egg, seasoned potatoes, arugula

\$29

Suggested Wine Pairing: Burrowing Owl Estate Winery Syrah

Please notify your server of any allergies or dietary restrictions