

Easter Brunch

March 31st 2024

Midge's Granola

Greek yogurt, maple syrup, mixed berries, mint

\$19

Suggested Wine Pairing: Burrowing Owl Estate Winery Pinot Gris

Salmon Eggs Benedict

toasted English muffin, smoked salmon, seasoned potatoes, hollandaise, green salad

\$24

Suggested Wine Pairing: Burrowing Owl Estate Winery Chardonnay

French Toast

cinnamon, vanilla French toast, berries, lemon, organic maple syrup

\$22

Suggested Wine Pairing: Burrowing Owl Estate Winery Sauvignon Blanc

Chorizo Hash

red pepper, potatoes, herbs, chorizo, toasted focaccia, sunny side egg

\$26

Suggested Wine Pairing: Burrowing Owl Estate Winery Viognier

Steak and Eggs

Grilled flatiron steak, mushrooms, fried egg, seasoned potatoes, arugula

\$36

Suggested Wine Pairing: Burrowing Owl Estate Winery Syrah