

# CLASSIC BRUNCH

25 PER PERSON

Includes all fountain sodas, coffee and tea, excludes tax and gratuity.

## STARTERS

### GOAT CHEESE BRUSCHETTA **VB** **V**

Pine-nut pesto, tomato, balsamic drizzle, sunflower seeds, ciabatta.  
cal 593, fat 26g, chol 26mg, carb 72g, fib 5g, prot 15g

### EDAMAME + WHITE BEAN HUMMUS **VB**

Basil oil, pomegranate seeds, kumato tomatoes, cucumber, olives, naan bread.

## ENTRÉES

### CARAMEL FRENCH TOAST + EGGS

Cinnamon powdered sugar, salted caramel drizzle, honey thyme butter, with eggs and choice of meat.

### OAXACA (WAH-HAW-KAH) OMELET **VB**

Pico de gallo, pepper jack, salsa roja, cilantro, avocado mix, strawberries and fruit, toast.

### SPINACH, FETA + CREMINI MUSHROOM OMELET **VB**

Balsamic tomatoes, home fries with cholula onions, toast.

### ANGUS CHEESEBURGER\*

Creekstone beef, aged gruyere, house remoulade, rocket greens, tomato.

### CHICKEN AVOCADO COBB SALAD (HALF)

Greens, tomato, cucumber, carrots, bacon, egg, bleu cheese, avocado, croutons, house made ranch.

### WARM ROASTED LOCAL VEGGIE SALAD **V** **Gf**

Arugula, kale, beets, squash, brussels sprouts, peppers, sunflower seeds, pecans, apricots, chimichurri vinaigrette.

## FLEXITARIAN HEALTHIER OPTIONS

**V** Lower in Fat or Cholesterol **Gf** Gluten-Free **VB** Vegetarian **V** Vegan

\* Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness especially if you have certain medical conditions.

# METROPOLITAN BRUNCH

28 PER PERSON

Includes all fountain sodas, coffee and tea, and one specialty beverage, excludes tax and gratuity.

## STARTERS

FOR TWO TO SHARE

### AVOCADO TOAST + SALMON

Avocado mix, queso fresco, radishes, pomegranate seeds, basil oil on rustic sourdough topped with cilantro and smoked salmon.

### BURRATA AVOCADO TOAST **VB**

Avocado mix, topped with burrata, tomatoes, basil, olive oil, balsamic glaze, micro greens, candied pistachios, sourdough.

## ENTRÉES

### POWER BREAKFAST\* **LF**

Egg whites, cremini mushrooms, spinach, roasted tomatoes, feta, turkey bacon, strawberries and fruit, toast.

### ROASTED VEGGIE HUEVOS RANCHEROS\* **VB**

Butternut squash, beets, brussels sprouts, pico de gallo, peppers, scallions, quinoa, eggs over easy, goat cheese, avocado mix, salsa roja, cilantro, crispy tortillas.

### EGGS BENEDICT\*

American cured prosciutto, tomatoes, bearnaise, home fries with cholula onions.

### SHORT RIB SCRAMBLER

Organic, grass fed short rib, scrambled eggs, heirloom tomatoes, roasted red pepper, leeks, scallions, pesto, strawberries and fruit, sourdough toast.

### BEYOND MEAT BAJA BURGER **VB**

Cinnamon chipotle spiced, adobo mayo, avocado mix, pico de gallo, queso fresco, radish, rocket greens.

## SPECIALTY BEVERAGES

CHOICE OF ONE SPECIALTY BEVERAGE

### COMPASS COFFEE

Americano / Espresso  
Cappuccino / Latte / Mocha

### JUICES

Orange / Apple / Cranberry

### FLEXITARIAN HEALTHIER OPTIONS

**LF** Lower in Fat or Cholesterol   **GF** Gluten-Free   **VB** Vegetarian   **V** Vegan

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# SILVER BRUNCH

32 PER PERSON

Includes all fountain sodas, coffee and tea, and one specialty beverage, excludes tax and gratuity.

## STARTERS

FOR TWO TO SHARE

### AVOCADO TOAST + SALMON

Avocado mix, queso fresco, radishes, pomegranate seeds, basil oil on rustic sourdough topped with cilantro and smoked salmon.

### BURRATA AVOCADO TOAST **VB**

Avocado mix, topped with burrata, tomatoes, basil, olive oil, balsamic glaze, micro greens, candied pistachios, sourdough.

## ENTRÉES

### BISON HUEVOS RANCHEROS\*

Organic bison and chorizo hash, eggs over easy, peppers, scallions, cilantro, goat cheese, avocado mix, salsa roja, crispy tortillas.

### BEYOND MEAT ITALIAN SAUSAGE SCRAMBLER **VB**

Plant-based sausage and JUST egg, heirloom tomatoes, roasted red pepper, leeks, scallions, pesto, 'nooch', strawberries and fruit, sourdough toast.

### SMOKED SALMON OMELET

Dill and goat cheese omelet, strawberries and fruit, toast.

### PICKLE FRIED CHICKEN SANDWICH

Twenty-four hour pickle brined chicken breasts, southern fried, coleslaw, pickles, adobo mayo.

## SPECIALTY BEVERAGES

CHOICE OF ONE SPECIALTY BEVERAGE

### MIMOSAS

Classic Orange / Grapefruit / Pineapple / Passion Fruit

### FRESH PRESSED JUICES **VB**

Green Giant – Kale, spinach, cucumber, apple. / What's Up Doc – Carrot, ginger, apple, orange. / Orange / Grapefruit

### FLEXITARIAN HEALTHIER OPTIONS

**LF** Lower in Fat or Cholesterol **GF** Gluten-Free **VB** Vegetarian **V** Vegan

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