

**- BRUNCH -
BUFFET or FAMILY STYLE**

**\$35/p (not including tax/gratuity)
Includes 1 Mimosa/Coffee/Tea per Guest**

STARTER (choose 2)

- * HOUSE MADE TARRAGON BISCUITS
- * GREEK YOGURT with toasted pistachio's, local honey
- * FRESH BERRIES
- * CRUDITE

SECOND COURSE (choose 3)

CAESAR SALAD - With Chicken, Anchovy, Garlic, Brown Butter Croutons

SIMPLE GREEN GARDEN SALAD

SEASONAL SALAD (Seasonal Prep)

EGG SANDWICH SLIDERS - Chopped Bacon, Aged Cheddar Cheese, Scrambled Eggs (+\$2 for Avocado Mousse)

CRAB CAKE "BENEDICT" Two Crab Cakes, Two Poached Eggs, Lemon Aioli, Green Salad (+\$10)

HERB & CHEESE FRITTATA

BLUEBERRY BANANA FRENCH TOAST - Fresh Blueberries, Maple Syrup, Whipped Cream

AVOCADO SMASH TOAST - Orange Zest, Feta, 6 Minute Egg, Sourdough Bread

SEASONAL TACOS

BUTTERMILK FRIED CHICKEN & PANCAKES -Honey butter, Lavender Hot Honey, Maple Syrup (+\$4)

BLACKENED CHICKEN SANDWICH (served in halves)- Greens, Red Onion, Spicy Mayo, Swiss cheese

LOBSTER ROLL SLIDERS- Lobster Salad, Pickled Celery, Salt & Vinegar French Fries (+\$10)

S&B BURGER SLIDERS - Tomato Aioli, Red Wine Onion Jam, Gruyere Cheese, Pickle

DESSERT FAMILY STYLE (choose 2)

- * PROFITEROLES WITH VANILLA ICE CREAM & CHOCOLATE SAUCE
- * SALT & BARREL COOKIES
- * SEASONAL TART

**** Please No Substitutions ****

*** \$5 In House Charge For Printing ***

*** \$3 Cake Cutting Charge**