

**Restaurant Week Brunch 29**

Served Saturday & Sunday, 11 am - 3:30 pm  
(July 24th - August 18th)

**Appetizer**

**House Granola Parfait**

*Organic Yogurt,  
Fresh Berries*

**Watermelon Salad**

*Arugula, Goat Cheese  
& Pinenuts*

**Fresh Mozzarella  
& Tomato Salad**

*Sweet Garlic, Basil &  
Extra Virgin Olive Oil*

**Today's Soup**

**Entrée**

**Avocado Toast**

*Smoked Salmon, Multigrain, Dill Cream*

**Fresh Atlantic Salmon Filet**

*Roast Corn & Cous Cous "Risotto",  
Citrus, Chiles, Blood Orange Vinaigrette*

**'Baker's Breakfast'**

*Scrambled Eggs, Spinach, Bacon & Cheese,  
Baked in a Fresh Roll*

**Quiche**

*Chef's Quiche of the Day*

**Dessert**

**Yogurt Panna Cotta**

*Spiced Walnuts & Honey*

**Warm Chocolate Cake**

*Mixed Berries,  
Vanilla Gelato*

**White Chocolate Bread Pudding**

*Vanilla-Bourbon Sauce*