



Brunch

Appetizers

Peninsula Ridge Soup Du Jour Seasonally Inspired Local Ingredients	12
Our Chef's Caesar Salad Crisp Romaine, Pancetta Bits, Garlic Croutons, Parmigiano Reggiano, Lemon Caper Dressing Add Chicken Breast or 3 Jumbo Prawns	18 14
Heirloom Salad Pickled Beets, Honey Roasted Heirloom Carrots, Candied Pecans, Goat Cheese, Sweet and Bitter Greens, Lemon Riesling Vinaigrette Add Chicken Breast or 3 Jumbo Prawns	16 14
Seasonally Inspired Scones Made Fresh with Seasonal Ingredients, Served with Whipped Salted Butter	5

Main Courses

Monte Cristo Brioche French Toast, Shaved Smoked Ham, Truffle Gouda, Dijon Aioli, Maple Butter, Served with Herb Roasted Potatoes	21
Smoked Salmon Tartine Sourdough Toast, Lemon Dill Mascarpone, Smoked Salmon, Crispy Capers, Shaved Onion, Everything Seasoning, Fresh Sprouts, Cucumber Mignonette, Served with a Side Green Salad	22
Eggs Benedict ~ Choose a Style Two Poached Eggs, English Muffin, Hollandaise, Served with Herb Roasted Potatoes	24
Lobster Florentine Butter Poached Lobster, Sautéed Spinach Or Pork Belly House Cured and Smoked Pork, White Wine Honey Glaze Or Asparagus and Brie Grilled Marinated Asparagus, Torched Brie Cheese	
Duck Carbonara Guanciale, Parmigiano Reggiano, Duck Confit, Egg Yolk, Toasted Black Pepper, Tagliatelle	26
Garden Frittata Cherry Tomato Confit, Grilled Asparagus, Fingerling Potatoes, Sautéed Spinach, Bocconcini Served with a Side Green Salad	21
Arcanum Burger 7oz AAA Prime Rib Burger, Sharp Cheddar, Arcanum Onion Jam, Smoked Peppercorn Aioli, Dressed Arugula, Brioche Bun, Served with a Side Green Salad	24

Gluten-Free Noodles and Bun are Available for an Additional \$2 Charge

Executive Chef Matt McDowell