



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	18
Stone Fruit and Bocconcini Salad Fresh Stone Fruit, Sweet and Bitter Greens, Basil Marinated Bocconcini, Pistachio Crumble, Lemon Riesling Vinaigrette and Balsamic Glaze	18
Add to your Salad: Chicken or Shrimp	14
Chef Inspired Scone Freshly Made, Served with Whipped Salted Butter and Home-Made Preserve	5

Main Courses

Monte Cristo Brioche French Toast, Shaved Smoked Ham, Gouda, Dijon Aioli, Maple Butter, Served with Herb Roasted Potatoes	21
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	
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 Bun is Available for an Additional \$2 Charge

Executive Chef Matt McDowell