



## ***Brunch***

### ***Appetizers***

<b>Peninsula Ridge Soup Du Jour</b>	<b>12</b>
Seasonally Inspired Local Ingredients	
<b>Our Chef's Caesar Salad</b>	<b>18</b>
Crisp Romaine, Applewood Smoked Bacon Bits, Garlic Croutons, Parmigiano Reggiano, Lemon Caper Dressing	
<b>Spring Salad</b>	<b>18</b>
Blanched Asparagus, Baby Greens, Shaved Rainbow Carrots and Radish, Toasted Pecans, Goat Cheese, Semi-Dry Riesling Vinaigrette with Thyme Infused Honey	
<b>Add to your Salad:</b> Chicken or Shrimp	<b>14</b>
<b>Roasted Vegetable Ricotta</b>	<b>20</b>
Whipped Ricotta, Balsamic Glaze Roasted Vegetables, Niagara Specialty Nduja Sausage, Dressed Chicory, Toasted Pine Nuts, Crostini	
<b>Chef Inspired Scone</b>	<b>5</b>
Freshly Made, Served with Whipped Salted Butter and House Made Preserve	

### ***Main Courses***

<b>Roasted Vegetable Shakshuka</b>	<b>21</b>
Harissa Tomato Sauce, Two Poached Eggs, Roasted Zucchini and Eggplant, Toasted Baguette, Crispy Chickpeas, Fresh Herbs and Olive Oil, Served with a Green Salad	
<b>Croque Madame</b>	<b>24</b>
Sourdough Toast, Gruyère, Black Forest Ham, Mornay, Poached Egg, Chives, Served with Herb Roasted Potatoes	
<b>French Toast</b>	<b>20</b>
Thick Cut Brioche, Cabernet Sauvignon Icewine Berry Compote, Vanilla Chantilly, Maple Syrup	
<b>Eggs Benedict ~ Choose a Style</b>	<b>26</b>
Two Poached Eggs, English Muffin, Hollandaise, Served with Herb Roasted Potatoes <b><i>Smoked Salmon Florentine   Maple Smoked Duck   Asparagus and Brie</i></b>	
<b>Spring Omelette</b>	<b>22</b>
Three Egg Omelette, Chef Inspired Creation with Fresh Vegetables and Cheese Served with Herb Roasted Potatoes	
<b>Arcanum Burger 3.0</b>	<b>26</b>
7oz AAA Prime Rib Burger, Arcanum Barbecue Sauce, Onion Crisps, Dijon Aioli, Pepperjack Cheese, Tangy Slaw, House Made Pickles, Brioche Bun, Served with a Green Salad	

***Gluten-Free Bun & Bread are Available for an Additional \$2 Charge***

***Executive Chef Matt McDowell***