



Brunch

Appetizers

Peninsula Ridge Soup Du Jour Seasonally Inspired Local Ingredients	12
Our Chef's Caesar Salad Crisp Romaine, Applewood Smoked Bacon Bits, Garlic Croutons, Parmigiano Reggiano, Lemon Caper Dressing	18
Summer Salad Blueberries, Baby Greens, Toasted Almonds, Goat Cheese, Pickled Red Onion, Grilled Corn, Semi-Dry Riesling Vinaigrette with Thyme Infused Honey	18
Add to your Salad: Chicken or Shrimp	14
Heirloom Tomato Ricotta Whipped Ricotta, Fresh Heirloom Tomatoes, Balsamic Glaze, Basil Oil, Crispy Prosciutto Served with Crostini	20
Chef Inspired Scone Freshly Made, Served with Whipped Salted Butter and House Made Preserve	5

Main Courses

Roasted Vegetable Shakshuka Harissa Tomato Sauce, Two Poached Eggs, Roasted Zucchini and Eggplant, Toasted Baguette, Crispy Chickpeas, Fresh Herbs and Olive Oil, Served with a Green Salad	21
Croque Madame Sourdough Toast, Gruyère, Black Forest Ham, Mornay, Poached Egg, Chives, Served with Herb Roasted Potatoes	24
French Toast Thick Cut Brioche, Cabernet Sauvignon Icewine Berry Compote, Fresh Berries, Candied Pumpkin Seeds, Vanilla Chantilly, Maple Syrup	20
Eggs Benedict ~ Choose a Style Two Poached Eggs, English Muffin, Hollandaise, Served with Herb Roasted Potatoes <i>Smoked Salmon Florentine Maple Smoked Duck Asparagus and Brie</i>	26
Cajun Steak Hash Cajun Spiced Steak, Two Eggs Sunny Side, Caramelized Onions, Peppers Hollandaise, Herb Roasted Potatoes	24
Arcanum Burger 3.0 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	26

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

Executive Chef Matt McDowell