



Brunch

Appetizers

Chef Inspired Scone Freshly Made, Served with Whipped Salted Butter and House Made Preserve	5
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
Harvest Squash Salad Roasted Seasonal Squash, Arugula, Baby Greens, Toasted Pumpkin Seeds, Pickled Apple, Crumbled Aged Cheddar, Maple-Balsamic Vinaigrette	18
Add to your Salad: Chicken or Shrimp	14
Forager's Mushroom Mousse Velvety Mousse made from Wild Mushrooms, Cabernet Sauvignon Icewine Jelly, Fried Shallots, Toasted Brioche, Finished with Truffle Oil	20
Benchland Apple Pork Terrine Country-Style Terrine with Spiced Pork, Pistachios, Roasted Apple, Served with Pickled Vegetables, Maple Mustard and Crostini	22

Main Courses

Roasted Vegetable Skillet Caramelized Cauliflower and Root Vegetables, Sautéed Peppers and Onions, Spicy White Bean Purée, Agrumato Olive Oil, Corn Tortilla, Served with Herb Roasted Potatoes	22
The Count Smoked Virginia Ham, Gruyère, Maple Dijon Bacon Butter, Sourdough Toast, Served with Herb Roasted Potatoes	24
Pain Doré Thick Cut Brioche, Cabernet Sauvignon Icewine Pear Compote, Vanilla Chantilly, Candied Nuts, Maple Syrup	20
Eggs Benedict ~ Choose a Style Two Poached Eggs, English Muffin, Hollandaise, Served with Herb Roasted Potatoes <i>Smoked Salmon Florentine Maple Back Bacon Asparagus and Brie</i>	26
Duck and Squash Hash Spiced Duck Confit, Roasted Squash and Potatoes, Sautéed Leeks, Two Eggs Sunny Side, Hollandaise	26
Arcanum Burger 7oz AAA Prime Rib Burger, Smoked Gouda, Arcanum Onion Jam, Dijon Aioli, Baby Arugula, Toasted Brioche Bun, Served with a Green Salad	25

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

Executive Chef Matt McDowell