



## ***Brunch***

### ***Appetizers***

<b>Chef Inspired Scone</b> Freshly Made, Served with Whipped Salted Butter and House Made Preserve	<b>6</b>
<b>Peninsula Ridge Soup Du Jour</b> Chef Inspired Local Ingredients	<b>12</b>
<b>Our Chef's Caesar Salad</b> Crisp Romaine, Bacon Bits, Garlic Croutons, Parmigiano Reggiano, House made Caesar Dressing	<b>22</b>
<b>Summer Salad</b> Baby Greens, Seasonal Fruit, Shaved Radish, Pickled Red Onion, Whipped Feta, Herb and Red Lentil 'Crackling', Lemon Poppy Vinaigrette	<b>21</b>
<b>Add to your Salad:</b> Chicken or Shrimp	<b>14</b>
<b>Grilled Guernsey Girl</b> Spiced Tubby Bee Honey, Fried Sourdough, Toasted Walnut, Saffron Poached Pear with Pickled Lemon	<b>26</b>
<b>Chicken Liver Mousse</b> Ratafia Infused Mousse, Brown Butter, House made Compote, Pickled Onion and Gherkin, Toasted Baguette	<b>23</b>

### ***Main Courses***

<b>The Count</b> Smoked Virginia Ham, Gruyère Cheese, Herb and Roasted Garlic Aioli, French Toast, Maple Butter, Served with Herb Roasted Potatoes	<b>26</b>
<b>Feature Omelette</b> 3 Egg Omelette, Mix of Sautéed Vegetables and Cheese, Served with Herb Roasted Potatoes	<b>24</b>
<b>Rigatoni Arrabbiata</b> Crispy Prosciutto, Blistered Cherry Tomato, Chili Oil, Spinach, Parmigiano Reggiano, Rigatoni, Pomodoro	<b>26</b>
<b>Eggs Benedict ~ Choose a Style</b> Two Poached Eggs, English Muffin, Hollandaise, Served with Herb Roasted Potatoes <b><i>Smoked Salmon Florentine   Peameal Bacon and Cheddar   Asparagus and Brie</i></b>	<b>28</b>
<b>Pain Doré</b> Whipped Mascarpone, House made Compote, Toasted Almond, Maple Syrup, Fresh Berries	<b>24</b>
<b>Arcanum Burger</b> Grilled 7oz AAA Prime Rib Burger, Crispy Bacon, Smoked Peppercorn Aioli, Aged Cheddar, Arcanum Onion Jam, Arugula, Toasted Brioche Bun, Served with a Green Salad	<b>29</b>

*Gluten-Free Bun, Bread and Pasta are Available for an Additional \$2 Charge*

*Executive Chef Matt McDowell*