



Brunch

Appetizers

Chef Inspired Scone Freshly Made, Served with Whipped Salted Butter and House Made Preserve	6
Peninsula Ridge Soup Du Jour Chef Inspired Local Ingredients	15
Our Chef's Caesar Salad Crisp Romaine, Bacon Bits, Garlic Croutons, Parmigiano Reggiano, House made Caesar Dressing	22
Summer Salad Baby Greens, Seasonal Fruit, Shaved Radish, Pickled Red Onion, Whipped Feta, Herb and Red Lentil 'Crackling', Lemon Poppy Vinaigrette	22
Add to your Salad: Chicken or Shrimp	14
Grilled Guernsey Girl Spiced Tubby Bee Honey, Fried Sourdough, Toasted Walnut, Saffron Poached Pear with Pickled Lemon	27
Chicken Liver Mousse Ratafia Infused Mousse, Brown Butter, House made Compote, Pickled Onion and Gherkin, Toasted Baguette	23

Main Courses

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

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

Executive Chef Matt McDowell