

Brunch

Appetizers

Chef Inspired Scone **6**
Freshly Made, Served with Whipped Salted Butter and House Made Preserve

Peninsula Ridge Soup Du Jour **15**
Chef Inspired

Our Chef's Caesar Salad **22**
Crisp Romaine, Bacon Bits, Garlic Croutons, Parmigiano Reggiano, Caesar Dressing

Celtic Greens **22**
Baby Greens and Radicchio, Celtic Blue Cheese, Shaved Apple,
Toasted Pistachio, Honey Roasted Celery Root, Honey Dijon and Thyme Vinaigrette

Add to your Salad: Chicken or Shrimp **14**

Grilled Guernsey Girl **27**
Spiced Tubby Bee Honey, Fried Sourdough, House Made Compote, Toasted Walnut

Pepper and Smoke Steak Tartare **28**
Smoked Pepper Cured Wellington County Beef, Confit Garlic Aioli,
Beef Fat Fried Sourdough, Maple Mustard, Pickled Shallot and Peppery Greens

Main Courses

The Count **26**
Smoked Virginia Ham, Gruyère Cheese, Confit Garlic Aioli, French Toast,
Maple Butter, Served with Herb Roasted Potatoes

Feature Omelette **24**
3 Egg Omelette, Mix of Sautéed Vegetables and Cheese, Served with Herb Roasted Potatoes

Duck and Squash Hash **26**
Two Sunny Side Eggs, Hollandaise,
Spiced Duck Confit, Roasted Squash and Potatoes, Sautéed Mushrooms

Eggs Benedict ~ Choose a Style **28**
Two Poached Eggs, English Muffin, Hollandaise, Served with Herb Roasted Potatoes
Smoked Salmon Florentine | Peameal Bacon and Cheddar | Asparagus and Brie

Roasted Vegetable Shakshuka **26**
Harissa Tomato Sauce, Roasted Vegetables, Herb Oil, Crispy Chickpeas
Two Poached Eggs, Toasted Baguette, Served with Herb Roasted Potatoes

Arcanum Burger **29**
Grilled 7oz AAA Prime Rib Burger, Maple Back Bacon, Smoked Peppercorn Aioli,
Aged Cheddar, Arcanum Onion Jam, Arugula, Toasted Brioche Bun, Served with a Green Salad

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

Executive Chef Matt McDowell