



THE GRILL ROOM

## BRUNCH

EVERY SATURDAY AND SUNDAY

11:30AM-2:30PM

(THIS MENU IS SUBJECT TO CHANGE)

### Fresh from the Juice Lab...

Orange \$ 6  
Grapefruit  
Apple  
Carrot

Signature \$ 8

Ginger, Carrot & Lime

### Freshly Made Sausages from Stachowski...

Duck & Port wine Truffle Sauce  
Sweet Italian & Red Wine Sun Dried Tomato Relish  
Chicken & Red Pepper Herb Aioli  
Blood Sausage Apple Butter  
Veal Boudin Blanc Rye Whiskey Sauce  
Chicken Bratwurst Apple Honey Mustard  
Wisconsin Style Bratwurst Coarse Mu

### From the Rotisserie...

Half Rotisserie Chicken \$ 16  
Honey Mustard Brined, Alder Wood  
Smoked Salt Rub

Suckling Pig from EcoFriendly Farms \$ 18  
Slow Roasted, Spanish Paprika

### Starters & Salads

Toasted Artisanal Breads \$ 8  
Choice of Sourdough, Multi-Grain, Rye or  
Cinnamon Raisin with Butter  
& Artisan Marmalades

Chef's Selection of Pastries \$ 8

Seasonal Fruit Plate with Berries \$ 14

Three Oysters on Ice \$ 12  
Mild Curry & Apple  
Spicy Tomato & Horseradish  
Crème Fraiche, Dillflower & Trout Roe

Autumn Salad \$ 14  
Caramelized Butternut Squash, Goat's Cheese  
Nasturtium Leafs & Mixed Greens  
Honey Lavender Dressing

Maryland Crab Salad \$ 16  
Chilled Golden Heirloom &  
Yellow Watermelon Soup

Heirloom Tomato Salad \$ 18  
Fresh Burrata, Lemon Vincotto Dressing

Lobster Salad \$ 18  
Seasonal Vegetables, Garden Greens  
House Made Grapefruit Dressing

Additional Sides \$ 9

Truffle Mashed Potatoes

Sautéed Wild Mushrooms

Creamed baby spinach with nutmeg

Asparagus, summer squash & heirloom carrots

### Entrees to Share & Enjoy

Freshly Baked Waffles \$ 14  
Candied Walnuts & Berry Compote

Cinnamon Raisin Brioche French Toast \$ 14  
Baked Peach, Vanilla Cream & Bourbon Maple Syrup

Baked Eggs & Suckling Pig \$ 16  
Suckling Pig From EcoFriendly Farms  
Summer Truffle Jus & Artichoke

Hudson Valley Duck Confit Hash \$ 18  
Fried Duck Egg, Red Beet & Yukon Gold Potato

Stachowski Chorizo & Baked Eggs \$ 16  
Scallions & Smoked Tomato

Poached Eggs and Greens \$ 16  
Steamed Bok Choy & Green Asparagus  
Ginger & Garlic

Eggs Florentine \$ 18  
Smoked Salmon, Poached Eggs, Summer Truffle,  
Sautéed Spinach & Hollandaise

Pastrami Hash \$ 18  
Organic Egg, Yukon Gold Potato, Vidalia Onion  
& Gordy's Pickles

Steak and Egg \$ 18  
8 oz. Sirloin, Fried Organic Egg  
Onion & King Oyster Mushroom Confit

Grilled Scallops \$ 18  
Leek & Pancetta Quiche

Seared Citrus Tuna \$ 18  
Black Olive & Sun Dried Tomato Salad

### Wines by the Glass

#### White

Jean-Luc Colombo, Rose, Provence, 2012 \$ 12

Chateau D'Orschwir, Riesling, Alsace, 2011 \$ 12

St. Supery, Sauvignon Blanc, Napa Valley, 2012 \$ 12

King Estate, Pinot Gris, Willamette Valley, 2011 \$ 14

La Crema, Chardonnay, Russian River, 2011 \$ 16

Delaporte, Sancerre, 2012 \$ 18

Far Niente, Chardonnay, Napa Valley, 2011 \$ 22

#### Red

Joel Gott, Cabernet Sauvignon, Monterey, 2011 \$ 12

Les Galets de Sauveterre, Cote du Rhone, 2011 \$ 12

St. Francis, Zinfandel, Sonoma Valley, 2010 \$ 14

Northstar, Merlot, Columbia Valley, 2009 \$ 16

Miura, Pinot Noir, Monterey 2009 \$ 18

Alta Vista, Malbec, Alizarine, Mendoza, 2010 \$ 22

Faust, Cabernet Sauvignon, Napa Valley, 2010 \$ 24

Consumer Advisory

Consuming raw or undercooked meat, poultry seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.