



Brunch

Colds

Whipped greek yogurt / Fruit coulis / Fresh fruit

Yogurt / Cranberry sauce / Granola / Toasted Magical Honey Cake

Quinoa / Raspberry / Blueberry / Strawberry / Cranberry / Mango

Smoothie Bowl - Changes daily depending on what's available

Housemade Granola / Milk

Hummus with pumpkin and brown butter sage/ Hummus with chestnuts (fire roasted) / Hummus with lamb ragu / pita / za'tar

Three types of meat (Prosciutto duck breast,)/ Dijon / Pickled veg / Toasted brioche / Seasoned nuts

Three Cheeses / Marmalade / Toasted biscotti / Seasonal fruit / Candied nuts

Tabbouleh Salad

Hots

Chocolate and Halva French Toast / Local honey

Challah French Toast / Fresh fruit / Syrup or honey / Whipped cream

Apple Oatmeal Pancakes / Apples syrup / Cranberry sauce

Blueberry-Lemon Buttermilk pancakes / Shredded Duck / Lemon curd / Duck jus / Blueberries

Pumpkin waffles / Brown pumpkin butter / Pomegranate molasses syrup / Pomegranate seeds

Red Velvet Waffles / Chocolate ganache / Strawberry jam / Fresh strawberries / Whipped cream

Warm hummus / Boiled broad beans / Hard-boiled egg / Confited sundried tomato

Eggs / Tomato Sauce / Merguez / Mushrooms / Spinach / Feta

Quinoa Porridge / Tomatoes / Feta / Garlic / Basil

Sweet Potato Cake / Caramelized Bacon / Poached Egg / Bearnaise Sauce

Beef bacon / Lettuce / Tomato / Egg / Brioche / Choice of side

Sides

Chorizo / Merguez

Brioche / Whole grain / Cranberry walnut / Cinnamon / Challah / Pita

Home Fried potato (tossed in cumin, coriander, turmeric, cayenne)

Tabbouleh Salad

Eggs

Boiled Eggs

Fried Egg

Poached Eggs

Scrambled Eggs - sumac/tomato lamb/pine nuts spinach/sumac