**BRUNCH**

**10a - 2p**

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| **“Loaded Buttermilk Brunch Waffles”** | Choice of Homemade Belgian Waffle - 3 Types:  
  **3 Piggy's:** Crispy Bacon, Pork Sausage, Grilled Ham, Sriracha-Maple Syrup  
  **Chicken n' Waffles:** Crispy Chicken Patty, Sriracha-Maple Syrup, Bacon Crumbles  
  **Berries n' Cream:** Double Berry Compote, Whipped Cream & Toasted Pecan Crumble  
  **Sides:** Fruit Salad Cup, Yogurt and Granola, Side Salad with Choice of Protein, Toppings & Dressing |
| **“BYO Omelet, Egg Scramble (or) Loaded Breakfast Burrito”** | Choice of Fillings: Smoked Turkey, Ham, Bacon, Shredded Cheese, Feta, Onions, Roasted Red Peppers, Olives, Jalapenos  
  **Would You Like in as a Burrito in a 12” Flour Tortilla?**  
  **Sides:** Crispy Mini Hashbrowns, Fruit Salad Cup, Yogurt and Granola  
  **Sweets:** Fruit-Filled Croissant |

**CONTINENTAL BREAKFAST**

Yogurt, Granola Bars, Fresh Cut Fruit, and Pastries

**Salad:**

Mixed Greens with Grilled Chicken or Marinated Tofu

**Dressings:**

Ranch, Balsamic, Honey Mustard

**Sandwich:**

Pre-Made Chef’s Choice

**DINNER**

**2p - 7p**

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| **“Chef’s Mezze Platter”** | Mediterranean-Inspired Sampler Plate of:  
  Crispy Falafel Bites, Traditional Hummus, Olive Medley & Pickled Seasonal Vegetables with Grilled Pita Bread  
  **Dessert:** Chef’s Choice |
| **“Chef’s Homestyle Pasta”** | Olive-Oil Penne Pasta with Choice of Sauce Served with Roasted Seasonal Vegetables & Garlic Bread  
  **Choice of Sauce:** Meat Bolognese (or) Herbed Marinara  
  **Dessert:** Chef’s Choice |

**SUN 6.28**

**SAT 6.27**