



## BREAKFAST SELECTIONS

### Full Breakfast Brunch Buffet 32

self-serve buffet featuring made-to-order omelets, waffles, rotating protein selections, pastries

### Eggs Benedict 23

two cage-free poached eggs, toasted english muffin, canadian bacon, hollandaise sauce, potatoes

### Avocado Toast 16

toasted baguette crostini, herbed-chèvre cream cheese, avocado, arugula, spring pickles, toasted sunflower seeds, lemon vinaigrette

### Shakshuka 19

spiced tomato sauce, two cage-free poached eggs, basil oil, french baguette crostini, fresh basil, chèvre

### Duck Confit Hash 21

duck confit, asparagus, potatoes, red onion, bell pepper, spinach, sunny side egg, duck jus

### French Toast Bread Pudding 19

pistachio crusted bread pudding, seasonal fruit, powdered sugar, whipped cream, maple syrup

### Two Cage-Free Eggs\* 17

any style, potatoes, choice of protein and toast

### Chicken and Waffles 16

fried chicken, savory hot honey glaze, powdered butter, pickled pepper, scallions

### Toasted Bagel or English Muffin 6

cream cheese, preserves

### Greek Yogurt Parfait 9

JW bakeshop granola, greek yogurt, fresh berries

### Assortment of Three Pastries 7

### Assortment of Freshly Sliced Fruit 7

## LUNCH SELECTIONS

### Salade César 12

hearts of romaine, brown butter breadcrumbs, parmesan, cesar dressing

### Salade De Margaux 14

frisee mix, pea tendrils, carrot, cucumber, radish, tomato, feta, house crouton, lemon vinaigrette

#### Add-on Proteins

- + pan-roasted steelhead trout 9
- + grilled marinated chicken breast 7
- + grilled shrimp 10
- + seared beef medallion 19

### Crispy Chicken Sandwich 20

dredged buttermilk-marinated thigh, bread & butter pickles, leaf lettuce, honey-maple glaze, french fries

### Lobster Roll 25

lobster, remoulade, brioche roll, truffle chips

### Dek Double 20

two dry-aged all-beef patties, american cheese, pickle, onion, lettuce, magic sauce, french fries

### Truffle Frites 18

white truffle oil, fine herbs, parmesan, truffle aioli

## FLATBREADS

### Cheesy Pesto Flatbread 16

house-made pesto, marinated sun-dried tomatoes, triple cheese, chiffonade basil

### Prosciutto and Fig Flatbread 17

chèvre, ham de bayonne, arugula, balsamic glaze

### Wild Mushroom Flatbread 17

local mushrooms, chèvre, arugula, truffle oil, parmesan, lemon

## BRUNCH BEVERAGES

### Sorbet Mimosa

house-made sorbet topped with sparkling wine 14

### Traditional Mimosa 13 | 29 carafe

orange juice, sparkling wine

### Sangria 15 | 40 Carafe

fruit juice, house wine, spiced rum, and fresh fruit

### Aperol Spritz 14

aperol, sparkling wine, soda, orange

### Bloody Mary 14

vodka, brewt's bloody mary mix, garnishes

## OUR FARMS

 Vertical Paradise Farm, Heffron Farms, Evergreen Lane Farm & Creamery, Shady Side Farms, Pebble Creek Farm, Farmer Jones Farm, JW Garden

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 20% Gratuity is added for parties of 6 or greater.