



## SPARKLING

**CHAMPAGNE:** POL ROGER, *BRUT RÉSERVE*

*Epernay, Champagne, France, NV 7D-G*

25/110

*\*Sommelier's Note: A favourite of Queen Elizabeth II, and Sir Winston Churchill. A timeless cuvee of Pinot Noir, Pinot Meunier and Chardonnay in equal parts.*

**SPARKLING:** PROSECCO

*ITALY, 6E*

16/60

## WHITE WINE

**PINOT GRIGIO:** TIEFENBRUNNER

*Alto-Adige, Italy, 2019 3A-B*

14/50

**SAUVIGNON BLANC:** BELLEVUE, *TOURAINÉ*

*Touraine, Loire, France, 2020 4A-F*

14/50

**CHARDONNAY:** HARTFORD COURT

*Russian River, Sonoma, California, 2019 1B-E*

16/65

**RIESLING:** PIERRE SPARR

*Alsace, France, 2018 1A*

16/65

## ROSÉ

**SYRAH, GRENACHE:** COMMANDERIE DE PEYRASSOL

*Côtes de Provence, France, 2020 5A-D*

16/65

## RED WINE

**PINOT NOIR:** JOSEPH DROUHIN

*Burgundy, France, 2018 33A-D*

16/60

**CABERNET BLEND:** DECOY

*Sonoma, California, 2019 30E-G*

16/60

**CABERNET SAUVIGNON:** LEESE-FITCH

*Napa Valley, California, 2017 34F-G*

14/45





## **BRUNCH MENU**

### **SMALL PLATES & APPETIZERS**

HOUSE MADE PASTRIES & PARFAIT  
*Daily Selections*  
\$7

GRANNY SMITH AND ARUGULA SALAD  
*Arugula, Shaved Apple, Candied Pecans, Point Reyes Blue Cheese, Dijon Vinaigrette*  
\$12

STICKY CINNAMON BUNS  
*Honey, Molasses, Dried Fruit, Chantilly, Almond Crumble*  
\$10

STEEL CUT OATS  
*Banana and walnut foster*  
\$10

BISCUITS & GRAVY  
*Buttermilk Biscuit, Sausage Gravy*  
\$8

### **SIDES**

PORK SAUSAGE  
\$6

APPLEWOOD SMOKED BACON  
\$6

CHOICE OF TOAST  
\$3

FRESH BERRIES  
\$5



### **MAIN COURSE**

SMOKE SALMON HASH  
*Confit Potatoes, Caramelized Pepper and Onions, Poached Egg, Hollandaise, Dill Oil, Salmon Roe*  
\$17

BRIOCHE FRENCH TOAST  
*Mixed Berry Compote, Whipped Cream, Maple Syrup*  
\$15

EGGS BENEDICT  
*Poached Egg, English Muffin, VA Ham, Baby Arugula, Hollandaise Sauce, Confit Potatoes*  
\$17

GARDEN VEGETABLE OMELET  
*Spinach, Manchego, Scallions, Chevre, Caramelized Onions & Peppers, Confit Potato, Herb Salad*  
\$17

BEEF BURGER WITH HERBS, LEMON  
*House-made Mustard Seed Bun, Caramelized Onions, Pimiento Cheese Sauce, Bacon, Sunny Side Up Egg, VA Ham, Black Garlic Aioli, Confit Potatoes*  
\$18

CORNED BEEF HASH  
*Confit Potatoes, Caramelized Pepper and Onions, Poached Egg, Scallions*  
\$20

CLIFTON HOT CHICKEN  
*Buttermilk Fried Chicken, Pickled Onion, Sunny Side Egg, Maple & Crispy Garlic, Black Garlic Aioli, Herb Salad, Confit Potato*  
\$18

### **DESSERT**

CHEESE PLATE  
*Local & European Cheese, Rosemary Crackers, Fruits, Nuts*  
\$15

STICKY BISCUITS  
*Local Honey, Molasses, Fruit, Chantilly, Nuts*  
\$9

CHOCOLATE TORTE  
*Milk Jam, Compress Strawberries, Peanut Crumble*  
\$9