

*The*  
**TERRACE ROOM**

### THE ART OF BRUNCH

We believe that brunch, like laughter and good conversation, should be enjoyed and shared.  
We also believe that our selection of locally sourced, healthy and indulgent offerings  
provide the perfect start to your day. Thank you for joining us.

### STARTERS

**GREEK YOGURT PARFAIT**

Seasonal berries / chia / almonds / granola  
honey / matcha 8

**GRILLED VEGETABLE CAPRESE**

Fresh mozzarella / zucchini / red pepper / portobello  
arugula pesto / balsamic glaze 9

**SHRIMP COCKTAIL**

Spicy cocktail sauce / lemon 12

**GRILLED CINNAMON PECAN ROLL**

Praline butter / candied pecans 7

**ARTISAN CHEESES**

Four locally sourced cheeses / wildflower honey  
raisins on the vine / crostini 13

**PROSCIUTTO AND MELON**

Ripe melon / imported prosciutto ham  
balsamic vinaigrette / pecorino / evoo 12

### SOUPS & SALADS

**FRENCH ONION SOUP**

Gruyere cheese / crouton / gratinee 9

**GUMBO**

Shrimp / andouille sausage / rice / scallion 9

**SALMON AVELINE SALAD\***

Grilled Faroe Island salmon / mixed greens / cucumber  
daikon radish / tomatoes / brown sugar vinaigrette 18

**CHICKEN CHOPPED SALAD**

Grilled chicken / iceberg / tomato / carrot / cucumber / egg  
chickpea / cashew / creamy lemon poppy vinaigrette 16

**TUNA CAESAR SALAD\***

Seared ahi tuna / white anchovy / romaine / lemon garlic  
parmesan aioli / parmesan cheese / garlic croutons 18

**STEAKHOUSE WEDGE**

Flat iron steak / iceberg / tomato / carrot / red onion  
cucumber / bleu cheese vinaigrette / cracked pepper 20

**SHRIMP POWER GREENS**

Kale / spinach / mesclun greens / roasted tomato  
pistachios / blueberries / quinoa / lemon oil  
white balsamic vinegar 16

### ENTREES

**AMERICAN BREAKFAST**

Three eggs any style / choice of applewood smoked  
bacon / country sausage / blueberry sausage or  
country ham / breakfast potatoes / toast 16

**RED FLANNEL HASH BOWL**

Two poached eggs / corned beef / red potatoes  
beets / onion / herbs / sweet peppers 17

**GARDEN FRITTATA**

Egg whites / spinach / feta / tomato jam / breakfast potatoes  
baby spinach salad / lemon vinaigrette / toast 15

**CEDAR PLANK FAROE ISLANDS SALMON\***

Roast potato / grilled asparagus / pickled onion  
maple glaze / champagne mustard / simple greens 18

**CHICKEN AND WAFFLES**

Savory fried chicken / malted waffles / sausage gravy  
Vermont maple syrup / bumbleberry honey 17

**STEAK FRITES\***

Grilled flat iron steak / fresh cut frites / truffle  
parmesan / sea salt / Wigle barbeque sauce 22

**TERRACE ROOM BURGER\***

Gruyere / bacon / sautéed onions  
mornay sauce / fried egg 16

**GRILLED SALMON BLT\***

Faroe Island salmon / bacon / arugula  
tomato / basil aioli / toasted ciabatta 16

**CROQUE-MONSIEUR**

grilled country ham / gruyere / fried eggs  
sourdough / truffle frites 15

**TEA CURED SMOKED SALMON TOAST\***

Avocado / brown bread / onion / fennel  
capers / crème fraîche 15

### SIDES

**APPLEWOOD SMOKED BACON OR SAUSAGE**

Three slices of our applewood smoked bacon  
country links / blueberry sausage patties 5

**GRILLED VEGETABLES**

Seasonal vegetables / grilled with evoo / sea salt 5

**BREAKFAST POTATOES**

Potatoes / onions / scallion / herbs / sweet peppers 5

**SIMPLE GREENS**

House vinaigrette 6

**GRILLED COUNTRY HAM**

Maple glaze 6

### BEVERAGES

**WILLIAM PENN BLOODY MARY**

Pickled vegetables / celery / olives / our signature bloody mary mix / horseradish / spicy hot sauce 12

**MIMOSA**

Champagne and freshly squeezed orange juice 10

**BELLINI**

Sparkling wine / peach juice 10

**PREMIUM JUICES**

Freshly squeezed orange / grapefruit 2.5

**TEA FORTÉ**

English breakfast / Earl Grey / black currant / jasmine  
green / chamomile tisane (herbal) / blueberry merlot 3.75

**FRESHLY BREWED FRENCH PRESS COFFEE**

Pressed at the table / milk / cream / sweeteners 5.5

**MEDIUM ROAST COFFEE OR DECAF 4.5**