

VINTAGE KITCHEN

Executive Chef-
Felipe Velazquez

Chef de Cuisine-
Macedonio Torres

Kids Menu

Eggs

Pancakes

Chicken Tenders

Mac-n-Cheese

Pasta

Beef Sliders

Brunch

Deviled Eggs, Smoked Salmon, Scallion, Crispy Caper	\$12
Bacon-Cauliflower Cakes, Sunny-Side-Up Eggs	\$15
Poached Eggs, Kale, Roasted Red Pepper, Hollandaise	\$15
Smoked Salmon Benedict, Hollandaise	\$18
3 Egg Omelet, Goat Cheese, Asparagus, Cherry Tomato, Spinach	\$15
NY Strip Steak Frites, Two Eggs, Chimichurri	\$22
Orange-Lemon Pancakes, Fresh Berries, Maple Syrup	\$14
Bread Pudding French Toast, Mascarpone Cream, Fresh Berry, Bourbon Maple Syrup	\$15
Avocado Toast, Chickpea Hummus, Arugula, Tomato, Onion	\$14
Smoked Salmon Toast, Scallion Cream Cheese, Tomato, Frisée, Crispy Caper	\$18
Grilled Wrap, Fontina, BBQ Pork, Avocado, Pickled Onion, Tomato, Chipotle Mayonnaise	\$14

Starters

Vegan Ginger Coconut Butternut Squash Soup	\$10
Fried Calamari, Ginger Remoulade	\$12
P.E.I. Mussels, CHOOSE: Tomato-Basil OR Spicy Prosciutto, Roasted Garlic, White Wine	\$15
Tuna Tartare, Wonton Crisp, Avocado Mousse, Spicy Soy	\$16
Warm Stuffed Portobello, Goat Cheese, Basil Pesto, Balsamic Glaze	\$12

Salads (add Chicken \$8; Salmon \$10; Shrimp \$10)

Romaine Heart, Roasted Corn, Roasted Pepper, Avocado, Fried Shallots, Parmesan, Creamy Caesar	\$12
Roasted Beet, Goat Cheese, Mixed Greens, Candied Nuts, Balsamic Glaze	\$12
Arugula, Fennel, Granny Smith Apple, Almonds, Bleu Cheese, Red Wine Vinaigrette	\$12
Harvest Bowl, Roasted Butternut Squash, Kale, Quinoa, Cranberry, Pepitas, Feta, Passionfruit Vinaigrette	\$12