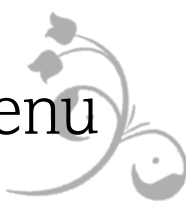


# Brunch Menu

11am to 3pm



## BOARDS

(Gluten free crackers available by request, +3)

### BERRIES & BOUGIE **GFO** 31

Served with mini blueberry waffles, a maple filled mini muffin, 100% real maple syrup, house made fig apricot conserve, honeycomb, seasonal fresh fruit, Greek yogurt parfait, artisan cheeses, & crackers

### EGGS & EDGES\* **GFO** 31

Served with mini blueberry waffles, 100% real maple syrup, chicken sausage links, ham steak, hardboiled egg, house made fig apricot conserve, honeycomb, artisan cheeses, & crackers

## SALADS

### CAESAR\* **m** ADD chicken +7 ADD salmon cake +9 (each) **GFO** 13

House Caesar dressing, Parmesan & Croutons

### MIXED GREEN ADD chicken +7 ADD salmon cake +9 (each) **GF** 13

House Riesling vinaigrette, tomatoes, shallots, & goat cheese crumbles

## SIGNATURE SHAREABLES

### MARCONA ALMONDS **GF** 10

Fried and salted

### SPINACH DIP **GFO** 13

House-made, served with toasted baguette

### WHIPPED FETA DIP **GFO** 14

Feta cheese whipped with honey & red pepper flake, topped with crushed pistachios and served with toasted baguette

### SMOKED SALMON CAKES (2) **m** **GF** 20

Fresh greens, pickled onions and peppers, honey balsamic vinaigrette and capers

## BRUNCH SPECIALTIES

### SMOKED SALMON & CAVIAR PLATE **m** **GFO** 45

House smoked salmon, 2 oz wild Alaskan Salmon caviar<sup>+</sup>, crème fraiche, pickled onion & capers, and baguette

### HAM & CHEESE CROISSANT 15

Thick cut ham & smoked cheddar cheese on a warm croissant with gourmet mustard and your choice of side

### SPINACH & FOREST MUSHROOM FRITTATA\* **GF** 15

Served with a dollop of crème fraiche

### BREAKFAST FLATBREAD\* **GFO** 26

Hand-tossed pizza dough, house made gravy, ground sausage, mozzarella & fontina cheese blend, topped with a fresh cracked egg and green onions

**m** = Maryhill Winery Signature Item

**GF** = Gluten Friendly\*\*, **GFO** = Gluten Friendly with Options\*\*

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

\*\*Cross contamination may occur, not prepared in gluten-free kitchen

<sup>+</sup>Through the efforts of the Bristol Bay Economic Development Corporation, 50% of Echo Falls caviar profits go back to the people of remote Western Alaska

