

### ***Northern Lights Benny \$16***

Applewood smoked bacon and roasted tomato atop a toasted English muffin with two poached eggs topped with hollandaise and avocado, served with breakfast potatoes.

### ***Cordon Bleu Benny \$17***

Smoked ham and smoked cheddar atop a toasted English muffin, topped with poached eggs and hollandaise sauce.

Finished with croutons and fresh herbs. Served with breakfast potatoes.

### ***The Lumberjack \$16***

Two eggs any style, bacon, and ham served with breakfast potatoes and toast.

### ***Borealis Breakfast Sandwich \$17***

Eggs, chorizo, crumbled bacon, green onion and aged cheddar. Served on an English muffin with Chef's special sauce and breakfast potatoes.

### ***The Farmer Brunch Bowl \$17***

Ham, bacon, and chorizo sautéed with breakfast potatoes, sweet peppers, and red onion topped with smoked cheddar, two eggs and hollandaise. (GF)

### ***PG Hero \$16***

Salami, ham, Birch and Boar sausage with cheese, lettuce and tomato. Served with breakfast potatoes.

### ***Farmer Grilled Cheese Sandwich \$15***

Smoked Cheddar, crispy bacon and thin shaved apple, finished with Plein Lune brie and served with breakfast potatoes.

### ***Forager Scramble \$16***

Scrambled egg with roasted wild mushrooms and sautéed greens, finished with aged cheddar breakfast potatoes. (GF)

### ***Banana Coconut Pancakes \$10/ \$13***

Served with whipped cream and maple syrup.

### ***Small Bites Brunch \$12***

(Coffee, orange juice or apple juice included)

One egg any style, bacon or ham, fresh fruit and a slice of toast.

Or

Half a benny with breakfast potatoes and fresh fruit.

### **Accompaniments**

***Avocado \$4***

***Side of Fresh Fruit \$4***

***Single Egg \$3***

***Toast \$3***

***Bacon \$4***

***Ham \$4***

***Breakfast Potatoes \$4***

### **Soups & Salads**

***Roasted Red Pepper and Tomato \$9***

***Spicy Seafood Chowder \$9***

***Daily Soup \$9***

Please ask your server for today's house-made creation.

All soups are served with house-baked crostini.

(VG, no crostini = GF)

***Caesar Salad \$10/ \$14***

Romaine, herb croutons, parmesan, and house made dressing.

***Watermelon Cucumber Salad \$16***

With snap peas, feta, pistachio topped with black-garlic vinaigrette. (V/GF) Add prosciutto \$4

***Seasonal Fruit and Vegetable Plate \$12/ \$15***

Fresh fruit and vegetables served with spiced pecans, smoked cheddar and house made yogurt dip. Fruit only add \$2 (V, GF)

### **Beverages**

***Coffee / Tea / Hot Chocolate \$3***

***Juice \$4***

***Sangria \$9***

Please ask your server for this week's blend.

GF – Gluten Free, V – Vegetarian, VG – Vegan