



South Coast's Finest Pastry Studio

Brunch

Quiche

9" ALL-BUTTER CRUST, DEEP DISH. CREAMY FILLING OF FRESH EGGS & CREAM AND CHEESE SEASONED WITH SALT & PEPPER. PRE-SLICED INTO 10 PIECES. \$16.50

bacon & parmesan ~ fresh herb & cheddar ~ red pepper & maple sausage ~ fresh veggie (just picked from the farm)

Breakfast Pastry Tray

18 FRESHLY BAKED SWEET GOODIES SCALED DOWN TO A SMALLER SIZE PERFECTLY PORTIONED FOR BRUNCH \$27/TRAY

includes fruit muffins, housemade toaster pastries filled with locally made jam, mini cinnamon rolls, mini bearclaws

Croissants

ALL BUTTER CRESCENT SHAPED CROISSANT, BAKED TO DEEP GOLDEN BROWN \$24/DZ

Bobka

BRAIDED BRIOCHE DOUGH FILLED WITH CINNAMON AND GLAZED WITH A HONEY SYRUP \$8.50/EACH

cinnamon ~ raisin & cinnamon ~ apple & cinnamon spice

Bacon & Sausage

THICK CUT BACON OR MAPLE BREAKFAST SAUSAGES FRIED TO GOLDEN BROWN AND SPRINKLED WITH CRACKED PEPPER AND BROWN SUGAR. BACON IS CUT INTO A HALF PIECE, PERFECTLY PORTIONED FOR BRUNCH.

20 – ½ slices of bacon (approx 14 oz pre-cooked weight) \$15.00

20 – links maple sausage (approx 1# 4oz pre-cooked weight) \$12.00

Baked French Toast

OUR HOUSEMADE BREADS SOAKED IN CREAMY CUSTARD SEASONED WITH NUTMEG AND A HINT OF HONEY AND SPRINKLED WITH POWDERED SUGAR. ACCOMPANIED BY FARM-FRESH SEASONAL FRUIT OR BERRY COMPOTE

½ hotel pan – \$28.00 (serves 12-15)

Full hotel pan- \$50.00 (serves 24-30)

Savory Strata

OUR FAVORITE DISH! A BAKED SAVORY FRENCH TOAST LAYERED WITH FRESH HERBS, BACON, ROASTED PEPPERS, SAUSAGE, AND TOPPED WITH CABOT CHEESE

½ hotel pan – \$28.00 (serves 12-15)

Full hotel pan- \$50.00 (serves 24-30)