



## Morning Classics

The Continental	12
Assortment of Baked Goods	
Yogurt & Fresh Fruit ✓	8 <sup>50</sup>
Granola, Seasonal Fruit	
Honey & Brown Sugar Oatmeal ✓	10
Cranberries, Raisins, Apples & Berries	
Smoked Salmon Cream Cheese Benedict	14 <sup>50</sup>
Capers, Red Onion, Poached Eggs, Hollandaise, English Muffin	
Baked Pancake	13
Chocolate, Blueberry, or Maple Bacon	
<i>Please Allow 15-18 minutes for preparation</i>	
Eggs Benedict Crepe	13 <sup>50</sup>
Scrambled Eggs, Canadian Bacon, Gruyere & Hollandaise	
Baxter Benedict	14
Bacon, Avocado, Tomato, Poached Eggs, Hollandaise, English Muffin	
Orange French Toast ✓	11 <sup>50</sup>
Homemade Brioche, Grand Marnier Maple Syrup	
Bananas Foster French Toast ✓	13
Brioche, Rum Banana Maple Syrup	
The Muzby	14 <sup>50</sup>
Scrambled Eggs, Applewood Smoked Bacon, Sharp White Cheddar on a Homemade Croissant	
Tots & Eggs	14
Tater Tots, Bacon, Sausage, Peppers & Onions, Gruyere, Maple Syrup	

### Real Cats Eat It ...

Scones ✓	9 <sup>75</sup>
Includes Ramekins of Clotted Cream, Orange Butter & Jam. Additional Clotted Cream \$1 each	
Spinach & Bacon Quiche	13
Feta, Swiss. Side Salad	
Goat Cheese Quiche ✓	13
Mushrooms & Tomato. Side Salad	
Caramelized Onion & Goat Cheese Tart ✓	13 <sup>50</sup>
Served with a Side Salad	
Assorted Cheeses ✓	14
Fig Compote, Fruit & Olives	

### Garden Cat

Strawberry Pear & Pecan Salad ✓ <sup>N</sup>	13 <sup>50</sup>
Crumbled Blue Cheese, Romaine, Honey Balsamic Dressing	
Warm Apple & Onion Spinach Salad	14
Bacon, Goat Cheese with Apple Cider Vinaigrette	
Chicken Caesar Pesto Salad <sup>N</sup>	14 <sup>50</sup>
Parmesan Cheese	
Burrata & Fried Eggplant	14 <sup>50</sup>
Mixed Greens, Roasted Peppers, Tomato, Balsamic Glaze	
Honey Lime Shrimp Salad	16
Arugula, Avocado, Black Beans, Corn, Chickpeas, Roasted Peppers, Tomato, Cucumber	
Kale Salad ✓ <sup>N</sup>	14
Beets, Goat Cheese, Candied Pecans, Mandarin Oranges, Cucumber, Tomato, Champagne Vinaigrette	
Bleu Cheese Flatbread	14
Fig Jam, Pears, Arugula	

## Eaten With Your Paws

Served with a side salad

Turkey & Goat Cheese <sup>N</sup>	13
Brioche, Walnuts, Cranberry Compote	
Smoked Salmon & Cucumber	14 <sup>50</sup>
English Muffin, Cream Cheese, Red Onion, Cucumber, Capers	
Curried Chicken Salad <sup>N</sup>	14 <sup>50</sup>
Brioche Roll, Raisins, Blanched Almonds, Tomato, Cucumber	
Crab Cake du Maison	16
Brioche Roll, Remoulade, Cole Slaw	
Turkey, Bacon & Swiss on Croissant	14
Pesto Mayonnaise	
Avocado BLT on Croissant	14 <sup>50</sup>
Mayonnaise	
Croque Madame	14
Ham, Gruyere, Bechamel, Over Easy Egg	
Grilled Cheese	14 <sup>50</sup>
Texas Toast, Sharp White Cheddar, Avocado, Tomato, Caramelized Cippolini Onions, Applewood Smoked Bacon	
Focaccia Sandwich	14 <sup>50</sup>
Grilled Chicken, Roasted Peppers, Fresh Mozzarella, Pesto, Balsamic	

### Whisker Lickin'

Soup Du Jour	5 <sup>50</sup>
Spinach & Mushroom Crepe ✓	12
Bechamel, Gruyere. Side Salad	
Seafood Crepe	15
Bay Scallop, Shrimp, Cod. Sherry Cream, Gruyere. Side Salad	
Pot Pie du Jour	15
Fish & Chips	14 <sup>50</sup>
Beer Batter Cod, Malt Vinegar	
Baked Salmon	16
Honey Dijon Cream Sauce. Potatoes & Vegetable.	
Beef Bourguignon	15 <sup>50</sup>
With Potatoes	
Shepherd's Pie	13
Beef & Vegetables, Mashed Potatoes. Side Salad	

### Tea Service

\$22<sup>75</sup> per person

Finger Sandwiches, Scones & Pastries  
Pot of Tea

Acai Bowl ✓ <sup>N</sup>	12
Almond Milk, Banana, Strawberry, Almond Butter, Granola	
Faro Bowl	14
Grilled Chicken, Feta, Tomatoes, Avocado, Black Beans, Corn, Chickpeas, Roasted Peppers, Rice Wine Vinaigrette	
Gluten Free Avocado Toast	14
Poached Egg, Tomato, Applewood Smoked Bacon	
Gluten Free Penne Pasta	15 <sup>50</sup>
Chicken & Broccoli Florets, Parmesan Cream Sauce	

<sup>N</sup> - contains Nuts    ✓ - Vegetarian

