

# the rabbit hole

## **SIGNATURES** • **BRUNCH** • **LIGHT & FRESH**

### Deviled Egg Flight \$21

smoked salmon, bacon, everything spice, microgreens,  
seasonal fruit

### Tea Sandwich Flight \$21

chicken salad, egg salad, cucumber and cream cheese

### The Cheeky Tuna Melt \$24

Fishwife Albacore Tuna, cream cheese, cheddar, chili oil,  
honey, scallions, capers on sourdough with potato chips

### Yogurt & Berry Parfait \$14

house granola, honey

### Spring Greens \$16

parmesan, slivered almonds, seasonal fruit, avocado, and  
goat cheese with a lemon vinaigrette

## **PLATES**

### Strawberry Shortcake Flatbread \$16

mascarpone cream, strawberries, crushed pistachio, fresh basil, powdered sugar

### The Queen's Savory Waffle \$19

golden waffle, crispy prosciutto, soft scrambled eggs, whipped herb goat cheese, warm maple syrup

### Midnight Decadence Waffle \$19

golden waffle, warm dark chocolate ganache, espresso mascarpone cream, cinnamon banana, mini-chocolate chips

### Garden Party Waffle \$17

fluffy belgian waffle, rotating seasonal fruit, pure maple syrup, powdered sugar

### Huevos Rancheros \$18

corn tortillas, house refried beans, warm ranchero sauce, eggs, avocado, queso fresco, herbs

### Steak & Eggs Flatbread \$22

eggs, steak, fontina, mozzarella, arugula, herbs, and sriracha drizzle

### The Rabbit Hole Breakfast Board \$20

eggs, candied bacon, baguette & cream cheese, seasonal fruit, greens  
add smoked salmon +6

## **FOR THE TABLE**

### The Morning Graze Board \$26

prosciutto, aged cheddar, double cream brie, fresh fruit, dried apricots, candied pecans, preserves, whipped honey butter,  
croissants & artisan crackers

### The Garden Brunch Board \$28

whipped ricotta, herbed goat cheese, marinated olives, cucumber, fresh fruit, mixed nuts, local honey, croissants & seeded  
crackers

## **MENU ITEMS CAN BE MADE GLUTEN FREE BY REQUEST**

Disclaimer: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain health conditions. While we take precautions to reduce the risk of cross-contamination, our kitchen handles various ingredients and cannot guarantee that any menu item is completely free of allergens.