

SUNDAY BRUNCH

FIRST COURSE

Pink Beach Parfait
Greek Yogurt, Acai Puree, House made Granola,
Local Berries

Quinoa and Sorghum Ancient Grain Salad
Seasonal Fruit, Coconut, Raw Almond

Avocado Toast
Beet Strained Hard Boiled Egg, Radish, Pea Tendrils

"Pink" Peppercorn Crusted Beef Carpaccio
Marinated Artichokes,
Baby Arugula, Pecorino Romano

Local Farm Greens
Spring Onion, Radish, Mint, Lemon cream

Shakshuka
Farm Egg, Grilled Bread, Dandelion Pesto

Leek and Mushroom Frittata
Farm Greens, Herb Vinaigrette

SECOND COURSE

The Loren Eggs Benedict
Baby Kale, braised Short Rib,
English Muffin, Béarnaise, Loren Hash Browns

French Toast & Banana Fosters
Maple Whipped Cream

Local Eggs Your Way
Scrambled, Fried, Poached, Boiled, Omelet
Loren Hash Browns, Baby Farm Greens, Toast

Farm Fried Egg and Lobster Hash
Butter Poached Main Lobster,
Local Potato Hash, Béarnaise

Curry Tofu Scramble
Curried Chickpeas, Braised Greens,
Toasted Naan

Grilled Egg Sandwich
Fried Eggs, Aged Cheddar, English Muffin,
Hickory Smoked Bacon or Broccoli Rabe &
Veal Sausage

Chimichurri Rubbed Hanger Steak
Hand Cut Steak Fries, Béarnaise, Truffle Oil

Wahoo, Tuna or Tofu Poke Bowl
Red Lentil Salad, Cucumber, Edamame,
Radish, Jalapeno, Pickled Red Onion,
Wakame, Yuzu Soy & Spicy Mayo

Spa Chicken Salad
Grapes, Red Onion, Baby Arugula,
White Balsamic Vinaigrette

Bermuda Spring Onion & Mushroom Ravioli
Roasted Asparagus, Truffle Cream

DESSERT

Strawberry Shortcake
Whip Cream, Mint

Pink Mini Chipwich
Chocolate Chip Cookie,
Mint Ice Cream

Seasonal Fruit

Warm Chocolate Fondant Cake
Rum Infused Vanilla Ice Cream



116 South Shore Road
Tuckers Town, Smiths
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\$50 plus 17% service charge