MARCH 31 | 10AM-2PM | THE LODGE | ADULTS \$58 | KIDS UNDER 10 \$18

Starters

Biscuits, Scones, Cruffin, Muffins Fruits & Berries Smoothies, Yogurt and Granola Lox & Bagels, Avocado Toast Deviled Eggs

alade

spinach, smoked duck, blue cheese, bartlett pear, candied hazelnut, herb-shallot dressing

parsnip, apple, baby kale, carrot, grapefruit, spiced honey vinaigrette

tomato, asparagus, kalamata, roasted peppers, paprika almonds

Fatrées

Vegetable Shakshuka

Cinnamon Swirl Brioche French Toast orange-vanilla syrup

> Steak & Eggs chimichurri, salsa roja

Smashed Red Potato

Grilled Asparagus, Carrots

Steelhead & Shrimp Piccata

Braised Chicken mushroom ragout, roasted tomato, demi

arving

Country Ham grain mustard, honey dijon

Hazelnut Stuffed Pork Loin chipotle-cherry compote

Black Pepper Bacon Apple Chicken Sausage, Veggie Sausage

Assorted Desserts From the Bakery

ur Culinary Team is happy to accommodate any dietary restrictions | 20% gratuity will be added to parties of 6 or more | Consumin undercooked meat, seafood, poultry, or eggs may increase the risk of Loodborne illness | Easter Brunch | 541-595-1260 | 3/4/2