

CHAMPAGNE BRUNCH

TO SHARE

FRESHLY BAKED BREAKFAST PASTRIES
BUTTER AND PRESERVES

SEASONAL FRUIT PLATE
SLICED FRUITS

CHEESE AND CHARCUTERIE
SELECTION OF CHEESE AND CHARCUTERIE

LOCAL SHELLFISH PLATTER
LOCAL OYSTERS, CHILLED SHRIMP, COCKTAIL
SAUCE, MIGNONETTE, LEMONS

FIRST COURSE SELECTIONS

YOGURT PARFAIT
GREEK YOGURT, HOUSE-MADE PISTACHIO GRANOLA,
BERRIES

STEEL CUT OATMEAL
BROWN SUGAR, PEAR

SMOKED SALMON AND CHOPPED EGG TOAST
AVOCADO, ZA'ATAR & PISTACHIO-PINE NUT DUKKAH

ROASTED CARROTS
SPICED YOGURT, CILANTRO, HAWAII SALT

GRAPEFRUIT SALAD
FENNEL, AVOCADO, ORANGE BLOSSOM VINAIGRETTE

NEW ENGLAND CLAM CHOWDER
APPLEWOOD BACON, CHIVE, NEW POTATO

PLATED MAIN COURSE SELECTIONS

FARM FRESH EGGS ANY STYLE
CHOICE OF: APPLEWOOD SMOKED BACON, PORK SAUSAGE, BLACK FOREST HAM
CHOICE OF TOAST: WHITE, WHOLE GRAIN

OMELETTE
MUSHROOMS, GOAT CHEESE, GARDEN HERBS, CHERRY TOMATO SALAD
BREAKFAST POTATOES
CHOICE OF TOAST: WHITE, WHOLE GRAIN

BUTTERMILK WAFFLES
CINNAMON APPLE COMPOTE, PECANS, WHIPPED LABNEH
& MAPLE SYRUP

SHAKSHUKA
TWO SUNNY SIDE UP EGGS, PRESERVED YOGURT, CILANTRO
FETA & CHICKPEAS

ATLANTIC SALMON
ISRAELI COUSCOUS KALE SALAD, CHERRY TOMATOES, LEMON VINAIGRETTE

HASTINGS BURGER
CARAMELIZED ONION, LETTUCE, AGED CHEDDAR, HOUSE MADE PICKLES, TOMATOES

DESSERT

ASSORTED CHEFS SELECTION OF PETITE DESSERTS

CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU
HAVE CERTAIN MEDICAL CONDITION



EXECUTIVE CHEF: ALISSA TSUKAKOSHI

HARNEY AND SON'S
HOT TEA SELECTION \$3.5

CAFFEINATED

ENGLISH BREAKFAST
EARL GREY
JASMINE
JAPANESE SENCHA

DECAFFEINATED

RASPBERRY
CHAMOMILE
CEYLON

NON-ALCOHOLIC BEVERAGES

HAND MADE LEMONADE \$4
ICED TEA \$4
ARNOLD PALMER \$4
CHOCOLATE MILK \$3
HOT CHOCOLATE \$3

GEORGE HOWELL
COFFEE SELECTION

LATTE \$5
CAPPUCCINO \$5
ESPRESSO \$4
DOUBLE ESPRESSO \$6

JUICE SELECTION \$3

ORANGE
TOMATO
APPLE
PINEAPPLE
CRANBERRY

ALCOHOLIC BEVERAGES

HASTINGS BLOODY MARY \$12
CLASSIC MIMOSA \$12
BISOL JEIO, BRUT, PROSECCO \$11
SEGURA VIUDAS, CAVA \$11

\$60 PER PERSON WITH SPARKLING WINE

\$50. PER PERSON

\$30 CHILDREN AGES 4-12

CHILDREN 3 AND UNDER ARE FREE

18% GRATUITY ADDED TO PARTIES OF 6 OR MORE

ENJOYED YOUR MEAL WITH US? WE'D LOVE FOR YOU TO SHARE YOUR EXPERIENCE ON SOCIAL! TAG @

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