

Salad and Panini

Soup of the Day

6

Manchego Salad

Baby Arugula, Toasted Walnuts and Dates

7

Wild Boar Proscuitto and Speck Panini

Fresh Mozzarella, Olive Oil and Fresh Basil

9

Vegetarian Panini

Marinated Portabella and Roasted Red Peppers

House-Made Mozzarella

8

Marinated Roast Beef Sandwich

Caramelized Onion, Rocket, Gorgonzola and Horseradish Kema

9

Smoked Chicken Breast Sandwich

Cranberry Mayonnaise, Dijon Mustard

Cave Aged Cheddar

8

White Truffle and Bresaola Pizza

10

Wild Mushroom Pita Tarte

Herbed Goat Cheese, White Truffle

10

Brunch Cocktails

Mimosa

6.50

Bellini

6.50

Bloody Mary

7

Brunch Special

Yogurt Parfait

Mixed Berries and House-made Granola

7

Nova Scotia Lox

Toasted Egg Bagel

9

Wild Mushroom and Gruyere Omelette

Home Fries

8

Three Cheese Omelette

Home Fries

7

Benedict Classico

8

Smoked Salmon Benedict

9

Stuffed French-Toast

Caramelized Red Pears and Chocolate Sauce

7

Mini Saffron Lamburger

Herbed Goat Cheese

7 / Each

Bar Luna Mini Burger

Sautéed Onion and Wild Mushroom

Gorgonzola and Horseradish Catsup

6 / Each

Sides

4

Home Fries

Canadian Bacon

Bagel(\$2)

Wine by the Quartino and Half Liter Carafe

Sparkling

Charmat, Paul du Coste, France 08

7

White

Riesling, Gunderloch, Rudi Wiest, Rhien River 07

8 / 16

Chardonnay, Cellier de Chaume, Burgundy 06

7 / 14

Rosé

Touraine, Domaine Bellevue, Loire 08

7 / 14

Red

Garnacha, Bielsa, Vinas Viejas, Aragon 08

7 / 14

Bordeaux, Chateau Bujeau La Grave, France 07

8 / 16

Beer

6

Heineken Light

Bitberger Pilsner

Blue Moon White Ale

Magic Hat, Roxy Rolles, Autumn Amber

Newcastle Brown Ale

Peroni

Clausthaler Non-Alcoholic

Dessert

6

Buttermilk Panna Cotta

Frog Hollow Peach Puree

Brioche Bread Pudding

Sherry Maple Gastrique

Valrohna Chocolate Brownie

Hot Fudge, Vanilla Gelato

Cornmeal Crusted Cheesecake

Strawberry Coulis

Daily Selection of Sorbet and Gelato

Coffee and Tea

2.50

Espresso

3

Double Espresso

4

Cappucino

5

Latte

5