

Brunch in Bridgehampton

Toasted Almond Blueberry and Goat Cheese Salad

Lemon Poppyseed Vinaigrette

Wild Caught Alaskan Hot Smoked Salmon

Small Batch Wild Caught Alderwood Hot Smoked Alaskan King Salmon Toasted Black Bread with a Roasted Red Pepper Cream Cheese

Raspberry Lemon Ricotta Pancakes

With Orange Blossom Whipped Cream

Wild Caught Lobster and Farm Egg Scramble

Prepared with Fresh Maine Lobster Local Eggs and Fresh Chive with Sides of Thick Cut Sourdough Toast

Grass Fed Ribeye Steak and Eggs

Thick Cut Bone In Ribeye Grilled Ribeye With Sunnyside Eggs and Semolina Toast with Rosemary and Garlic Butter

All-Natural Double Smoked Bacon and Hand Made Sausage Platter

With a Hot Buckwheat Honey Drizzle

Roasted Spring Creamer Potatoes

Cooked Low and Slow so they are perfectly tender on the inside and nice and crispy on the outside. Finished with Crème Fraiche and Aged Vinegar

Hand Cut Fruit and Artisanal Cheese Platter

Stone Fruits, Berries and Melon with Cave Aged Cheese, Farm Fresh Cheese, Dried Apricots, Cherries and Walnuts