

RUGBY GRILLE

WEEKEND BRUNCH

SALADS

CLASSIC CAESAR SALAD 8

TOWNSEND ORGANIC FIELD GREENS SALAD

With Dijon Vinaigrette 8

HYDRO-BIBB SALAD

Dried Cherries, Fresh Berries, Toasted Pinenuts and Black Diamond Cheddar Cheese

With Peach Berry Vinaigrette 12

Entrée Salad Portion 18

Entrée Portion with Chicken 22 Entrée Portion with Shrimp 24

***AHI TUNA NICOISE**

Seared Ahi Tuna cooked Rare with Haricots Verts, Soft Boiled Eggs,

Tomatoes, Olives and Red Potatoes with

Roasted Shallot Vinaigrette 21

FEATURED ENTRÉES

Citrus Dusted Wild Pacific King Salmon

English Pea Mash, A Salad of Shaved Fennel, Heirloom Carrot and

Frisee, with a Fine Herb Beurre Blanc 26

Pan Seared Organic Airline Chicken Breast

Ragout of Michigan Morels, Baby Artichokes, Wild Ramps, Tomato Confit,

and Herbed Gnocchi With A Natural Jus Lie 24

Prime Petite Fillet

Boursin Whipped Potatoes and Baby Spring Vegetables

Béarnaise, Chasseur or Peppercorn Sauce 30

Creamy King Crab Risotto Gratin

Asparagus Tips, Basil Essence and Micro Salad 20

BREAKFAST FAVORITES

**SELECTION OF CHEERIOS, FROSTED FLAKES, RICE KRISPIES, GRANOLA,
RAISIN BRAN OR ALL BRAN 5**

HOT OATMEAL

With Raw Sugar, Raisins and Hot Steamed Milk 8

MUESLI WITH YOGURT, NUTS AND FRESH SEASONAL BERRIES 9.5

BUTTERMILK GRIDDLE PANCAKES

Served with Bananas Foster, Toasted Pecans and Cinnamon 14

BRIOCHE FRENCH TOAST “CRÈME BRULEE”

Crème Brulee Batter with Fresh Berry-Grand Marnier Compote and Whipped Cream 16

***NOVA LOX WITH TRADITIONAL ACCOMPANIMENTS**

A Toasted New York Style Bagel and Cream Cheese 18

***TWO FARM EGGS ANY STYLE**

*With Hash Browned Potatoes and choice of Applewood Smoked Bacon, Grilled Ham, Pork Sausage or
Chicken Apple Sausage 15*

***THREE EGG OMELET WITH CHOICE OF THREE INGREDIENTS**

Served with Hash Browned Potatoes 14.5

***EGGS “BENEDICT”**

*Canadian Peameal Bacon served on a
Toasted English Muffin and Hash Browned Potatoes 16*

MAINE CRAB CAKE “BENEDICT”

Served on a Toasted English Muffin with Asparagus Tips And Roasted Fingerling Potatoes 22

***EGG WHITE FRITTATA**

Leeks, Shiitake Mushrooms, Spinach, Tomatoes and Feta Cheese with Fresh Fruit 14

SLICED SEASONAL FRUIT PLATE 12

SEASONAL MIXED BERRIES 13

LAVENDER AGAVE GLAZED GRAPEFRUIT SEGMENTS

With Sun-Dried Michigan Cherries 9

