

# MARKET TABLE

DRAG BRUNCH MENU

*JUNE 30, 2019*

## CHILLED DISPLAY

prairie farms yogurt, nourishing toppings

seasonal fruit display

breakfast breads, muffins and bagels

mixed salads with mélange of toppings

duck confit cobb salad

zucchini noodle salad with patty pans, edamame, tomatoes and green goddess dressing

local cheese display

charcuterie display

smoked salmon display

## SAUTÉ STATION

cage free organic eggs, omelet's and hollandaise made to order

french toast and pancakes made to order

## ENTREES

sriracha honey breakfast potatoes

natural cut bacon and house made sausage

turkey bacon and vegetable patties

duck bacon and fennel sausage

sweet chili, garlic and honey chicken & biscuits

ahi tuna with chimichurri, spicy romesco, crushed hazelnuts and prosciutto

curry dusted sugar snap peas with lemon zest

smoked gouda and horseradish mashed potatoes

## CARVING

house smoked brisket with strawberry balsamic vinegar

## DESSERTS

12 flavors of locally produced gelato

cake pops, cookies and mini assorted desserts