

BRUNCH

APPETIZERS

SOUP OF THE DAY—7

EDAMAME—7

GREEK PLATTER—10

traditional tzasiki, hummus, feta and mixed olives served

with warm pita bread (extra pita +2)

SCALLOP CAKES—12

lightly breaded with japanese breadcrumbs and a curry sauce

WILD MUSHROOM TARTINE—10

sautéed mushrooms and hudson valley goat cheese over spiced flatbread

WARM BRIE CRISPS—9

creamy french brie brushed with honey on toasted crisps

FRESH SALMON TARTAR—12

with wasabi-green tea vinaigrette

FRIED ARTICHOKE—8

fried marinated artichokes with tartar dipping sauce

HOUSE SALAD—8

mixed greens, fried shallots and tomatoes in house vinaigrette

SALADS

SALMON NIÇOISE SALAD—15

salmon, potato, haricot vert, olives and hard boiled eggs

and dijon vinaigrette

STEAK SALAD—15

grilled steak, roasted tomatoes, feta cheese and hand-battered onion rings

GOAT CHEESE & BEET SALAD—13

goat cheese fritters, roasted beets and spinach with walnut dressing

SANCTUARY SALAD—13

mixed baby greens, cranberries, pine nuts, tangerine segments and shrimp tossed with roasted sesame dressing

GRILLED CHICKEN SALAD—13

grilled free range chicken, mixed greens, and tomatoes

ENTREES

CHEESEBURGER—13

hamburger on fresh brioche with roasted tomato, onions, cornichons and your choice of swiss, cheddar or blue cheese. add crispy bacon +3

PIZZETTE PARISIAN—14

french ham, brie, roasted peppers and truffled béchamel sauce on a thin crust pizza

SWEET

FLUFFY FRENCH TOAST—13

toasted brioche topped with fresh fruit and served with apple marmalade on the side

TAHITIAN VANILLA BEAN PANCAKES—13

delicious vanilla-infused pancakes served with maple syrup

MARMALADE CREPE—11

homemade apple marmalade and cinnamon on a warm fresh crepe- so tasty!

MORNING CREPE—11

crepe stuffed with fresh fruit, maple syrup and whipped cream

SAVORY

SANCTUARY EGGS BENEDICT—12

smoked turkey and hollandaise sauce infused with pear cinnamon tea, on a toasted english muffin - a delicious variation on a classic!

THE SCANDINAVIAN—13

house-cured salmon and poached organic egg on a toasted english muffin with house hollandaise sauce

IRISH BREAKFAST—16

two organic eggs any style, roasted tomatoes, mushrooms, bacon, sausage and toast

INDIAN BREAKFAST—14

curried scrambled eggs, sliced cucumbers and fat free yogurt

LATIN BREAKFAST—16

scrambled eggs, cheese, beans and salsa on a crisp tortilla

- Please make your server aware of any allergies you may have.
- Sanctuary T is available for private events.

- All of your favorite hand-packed teas, T-Dusts, and tea accessories are available for retail purchase. Please ask your server!

SANDWICHES

GRILLED CHICKEN SANDWICH—11

grilled free range chicken with pickled ginger and mustard on whole grain bread

SMOKED TURKEY CLUB—11

smoked turkey with apple smoked bacon and raspberry chutney on whole grain bread

GRILLED CHEESE—9

melted swiss cheese and roasted tomatoes on country style bread

VEGGIE SANDWICH—11

assorted grilled vegetables served in a brioche with balsamic glaze

SPA WRAP—12

Salmon gravlax, cucumber, dill, fat free yogurt and capers in a low carb wrap

SIDES

french fries—6

mac & cheese with truffle oil—8

grilled market vegetables—5

goat cheese fritters—6

country style potatoes—4

toast—4

two organic eggs any style—4

apple smoked bacon—4

sausage—4

assorted pastries at the counter

BREAKFAST

ALL DAY

BACON, EGG & CHEESE SANDWICH —10

organic egg, apple smoked bacon and goat cheese on a toasted croissant

TRUFFLED CROQUE MONSIEUR—14

grilled ham and cheese sandwich with truffle oil infused béchamel sauce. (croque madame, +2)

STEAK AND EGG SANDWICH—14

grilled hanger steak and eggs topped with chipotle sauce on ciabatta bread

FARMER OMELET—13

asparagus & feta cheese with country potatoes and mixed greens (for egg white only, +2)

SUGAR CREPE—11

melted butter and sugar in a classic French crepe

FRESH FRUIT SALAD—11

seasonal fruit, low-fat yogurt and honey