

BRUNCH

APPETIZERS

GREEK PLATTER — 14

tzatziki, hummus, feta, kalamata olives and pepperoncinis with warm pita triangles

TODAY'S SOUP—8

our house recipe made with freshest ingredients

STEAMED EDAMAME—9

sprinkled with the t-dust™ of your choice

PAPAYA SHRIMP SALAD—11

fresh green papaya, cilantro, mint, roasted peanuts with lime dressing (*contains fish sauce*)

WARM BRIE CRISPS—10

creamy french brie brushed with honey on toasted crisps

AHI TUNA TARTAR—12

avocado, wasabi-green tea vinaigrette and crostinis

DUO OF SUMMER ROLLS—10

mango summer roll and shrimp summer roll with vietnamese dipping sauce (*sauce contains fish*) great for sharing

SALADS

PAN SEARED AHI TUNA SALAD—16

pepper-crusted ahi tuna, grapefruit, goat cheese, caramelized almonds, seasonal greens and honey balsamic vinaigrette

SMOKY STEAK SALAD—15

smoky hanger steak, roasted tomatoes, feta cheese, seasonal greens, hand-battered onion rings and lapsang vinaigrette

DUCK CONFIT SALAD—14

duck confit, blue cheese, orange segments, mixed greens and green tea vinaigrette

SANCTUARY SALAD—14

mixed seasonal greens, cranberries, pine nuts, tangerine segments, shrimp and roasted sesame dressing

GRILLED FREE RANGE CHICKEN

SALAD—13

free range chicken, mixed seasonal greens, tomatoes and fried shallots

ENTREES

STUFFED FRENCH TOAST—13

french toast stuffed with apricot-walnut cream cheese

TAHITIAN VANILLA BEAN PANCAKES—13

delicious vanilla-infused pancakes served with maple syrup

CHOICE OF CREPE—11

Banana nutella crepe, apple marmalade crepe, fruit crepe or sugar crepe

FRESH FRUIT BOWL—8

seasonal fruit drizzled with honey (add low-fat yogurt and granola, +4)

SANCTUARY EGGS BENEDICT—12

your choice of smoked turkey or salmon with our beloved pear-cinnamon tea infused hollandaise sauce on a toasted english muffin

BACON EGG & CHEESE SANDWICH—11

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)

SANDWICHES

GRILLED CHICKEN SANDWICH—12

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

SMOKED TURKEY CLUB—12

smoked turkey, apple bacon and raspberry jam on whole grain bread

GRILLED CHEESE—11

melted brie, roasted tomatoes and country style bread. add bacon +3

VEGGIE SANDWICH—12

grilled vegetables served in a brioche with balsamic glaze

SPA WRAP—13

house-cured salmon gravlax, cucumber, dill, fat-free yogurt and capers in a low carb wrap

STEAK AND EGG SANDWICH—15

grilled hanger steak, eggs and chipotle sauce on ciabatta bread

STEAK AND EGG SANDWICH—14

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

SMOKED SALMON PLATTER—13

house-cured salmon with cream cheese, capers, red onions and a toasted bagel

FARMER OMELET—13

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

IRISH BREAKFAST—16

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

INDIAN BREAKFAST—16

curried scrambled eggs, sliced cucumbers, basmati rice and fat free yogurt

LATIN BREAKFAST—16

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

• *Our 100% grass-fed beef and free range chicken are raised without antibiotics in pastures and our eggs are organic.*

• *Please inform your server of any food allergies or dietary restrictions*

PRIX FIXE

\$25 Cozy Brunch

Bloody Mary or Mimosa

Smoky White Tipped Earl Grey Tea

French Toast, Bacon Egg & Cheese Sandwich or Farmer's Omelet

Ice cream of the day

SIDES

vegetable hash—4

seven grain toast—4

two organic eggs any style—4

bacon or sausage—4

handmade french fries or sweet potato fries—6

mac & cheese with truffle oil—8

SPECIALS

GRILLED TOFU—13

lightly grilled tofu seasoned with tahitian green t-dust™, red quinoa and mixed market vegetables

PEPPERCORN CHEESEBURGER—14

cracked black peppercorn-crusted ground angus beef, roasted tomato, onions, cornichons and a choice of swiss, cheddar or blue cheese on a toasted brioche. add bacon +3

TRADITIONAL FISH & CHIPS—17

hand battered MSC-certified fish served with house-made tartar sauce and french fries

• *20% gratuity may be included for parties six or more.*

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

• *Sanctuary T is available for private events.*