

GATSBY

By Windsor Arms

BRUNCH MENU

Available Saturday & Sunday from 11:30am to 2:30pm

Chef daily bread and house-made butter \$5

Fresh Fruits & Berries \$19
Greek yogurt, granola

Classic soft brioche French Toast \$22
Fresh fruit, maple syrup

Smoked Salmon and avocado whole grain Toast \$28
Mascarpone cheese, home fries

Classic Eggs & Protein Bowl

Eggs Benny \$23

Two poached eggs on English muffin,
House-made hollandaise sauce, home fries,
Choice of peameal bacon, avocado florentine or Smoked salmon with butter sauteed spinach

Two eggs any style \$19

Bacon, fresh vegetables, home fries,
Windsor Arms house-made jam, choice of toast

Protein Bowl \$23

Two poached eggs, quinoa, farro, tomato, edamame, chickpeas, cilantro sauce
Choice of chicken, shrimp or smoked salmon \$14

Soup & Salad

Windsor Arms Signature Mushroom Soup \$15
Chantilly cream

Chef's selection of cured meats and cheese \$27
Dried fruit, fresh salad, crostini, house-made jam and pickles

Classic Caesar Salad \$17

Bacon, parmesan cheese and house-made crostini

Assorted Garden Salad \$17

Diced feta cheese and house-made balsamic dressing

Windsor Arms Pasta

Penne a la Vodka \$28

Creamy rose sauce, Chef's seasonal vegetable selection
Choice of chicken, shrimp or smoked salmon \$14

Chef's Original Stir Fried Yaki Udon \$25

Fresh vegetables, sesame oil, soy sauce

Mains

Grilled Beef "Tagliata" \$35

Balsamic sauce, truffle aioli, roasted potatoes,
fresh daily vegetables

Tempura Battered Haddock \$25

House-made tartare sauce & pickles
Choice of fries, Caesar or Garden Salad

Wagyu Burger \$27

White cheddar cheese, herb mayonnaise, lettuce, tomato, dill pickles, soft brioche buns
Choice of fries, Caesar or Garden Salad

Dessert

Chef's signature Italian classic tiramisu \$15

Windsor Arms original apple crumble \$15

Daily sorbet or Ice Cream \$12

Split Charge \$15