

BRUNCH MENU

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

Chef Daily Bread and House-Made Butter \$5

Fresh Fruits & Berries \$19

Classic soft Brioche French Toast \$22

Greek Yogurt, Granola Fresh Fruit, Maple Syrup

14 Grain Bagel with Smoked Salmon and Avocado \$28

Mascarpone Cheese, Potato, Fresh Fruit

Organic Eggs Benny \$25

Two Poached Organic Eggs on English Muffin,
House-made Hollandaise Sauce, Potato, Fresh Fruits
Choice of Peameal Bacon, Avocado Florentine or Smoked Salmon with Butter Sauteed Spinach

Organic Eggs Your Way \$21

Two Organic Eggs Any Style, Bacon, Daily Vegetables, Potato Windsor Arms House-Made Jam, Choice of Toast

Protein Bowl \$25

Two Poached Organic Eggs, Quinoa, Farro, Tomato, Edamame, Chickpeas, Cilantro Sauce Choice Of Chicken, Shrimp or Smoked Salmon \$14

SOUP & SALAD

Windsor Arms Signature Mushroom Soup \$15

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 and House-Made Crostini

Baby Kale Salad and Parmesan \$17

Baby Kale, White Balsamic Reduction Dressing, Walnuts and Semi-Dried Cherry Tomato

Windsor Arms Pasta

Cacio & Pepe \$28

Rigatoni, Pecorino Romano and Black Pepper Sauce

Spaghetti Vongole Bianco \$25

Clams, Garlic, Chili Pepper, Olive Oil Add Tomato Sauce or Cream Sauce \$5

Mains

10oz Grilled Brazilian Steak \$35 Madera Sauce, Roasted Potatoes Fresh Daily Vegetables Windsor Arms Battered Haddock \$25 House-Made Coleslaw, Tartare Sauce Choice of Fries, Caesar or Kale Salad

Wagyu Burger \$27

White Cheddar Cheese, Herb Mayonnaise, Lettuce, Tomato, Dill Pickles, Soft Brioche Buns Choice of Fries, Caesar or Kale Salad

Dessert

Chef's Signature Italian Classic Tiramisu \$15

Pavlova Whipped Cream & Macerated Berries \$15

Daily Sorbet or Ice Cream \$12

Split Charge \$15