



BRUNCH POP-UP AT SEA CIDER

SIGNATURE DRINKS

Sweet & Spicy Caramel Apple Mimosa

Aleppo Pepper, Cinnamon & Pumpkin Shrub, Ginger Lime Syrup
Mini Caramel Apples Topped with your favorite Cider!

\$4.50

Recommended Cider: Pommeau

Apples & Granola

Mulled Apple Cider, Apple Cracker, Whipped Honey Yogurt
Toasted Cider Granola, Top with your Favorite Cider

\$4.50

Recommended Cider: Kings & Spies

Drinks do not include alcohol/cider. Feel free to order cider samples or cider flight separately.
A maximum of 12oz of cider may be consumed per person per day.

BRUNCH

Huevos Rancheros

Spicy Pulled Pork layered with Tortillas & Chef Rob's 3 Bean & Corn Refried Beans
Shirred Eggs, Chili Sour Cream & Avocado Tomato Salsa

\$17

Turkey Confit Hash

Olive Oil Poached Potatoes in Shallots, Garlic & Thyme
Smoked Feta, Kale, Poached Eggs & Sun-Dried Tomato White BBQ Sauce

\$17

Southern Fried Chicken & Waffles

Aleppo Pepper Spiced Winter Greens, Bacon Bits & Smoked Apple Syrup
Poached Eggs, Crab-apple Chutney

\$17

Seared Scallop Bennies

Crispy Bacon, Grilled Potato, Poached Eggs, Fall Greens
Seared Scallop & Wild English Cider Hollandaise

\$19

Red Quinoa Salad Bowl

Fresh Banana, Pickled Peaches, Edamame & Banana
Roasted Nuts, Wild Mountain Honey, Coconut Bananas Whip

\$14