



GRAY MONK™
ESTATE WINERY

Sunday Brunch
with Chef Eduardo Côté

Vanilla Bean Brioche French Toast \$23

Berry Compote | Vanilla Mascarpone | Maple Syrup

Vanilla Pancakes \$20

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House Granola Parfait \$14

Greek Yogurt | Seasonal Fruit | Honey | House Granola

Burrata Stracciatella Toast \$19

Grilled Sourdough | Arugula Tomato Salad White |
Wine Dressing

Classic Benedict \$25

Poached Eggs | English Muffin | Dill Hollandaise |
Breakfast Potatoes

Choice of Ham or Smoked Salmon

Truffle Scrambled Eggs & Wild Mushrooms \$24

Soft Scrambled Eggs | Toasted Sourdough | Parmesan |
Breakfast Potatoes

Croissant Sandwich \$23

Soft Egg | Aged Cheddar | Ham | Herb Aioli |
Seasonal Greens | Breakfast Potatoes

Estate Roast Beef Panini \$27

Roast Beef | Aged White Cheddar | Cabernet Onion Jam |
Smoked Shallot Aioli | Baby Arugula | Breakfast Potatoes

Steelhead Salmon Bowl \$32

Lemon Herb Pearl Couscous Salad | Cucumber |
Crispy Fried Capers | Citrus Herb Vinaigrette

Steak & Eggs \$36

6oz Flat Iron Steak | Two Eggs Any Style |
Breakfast Potatoes | Sourdough Toast