

ARROWHEADS

State

SUNDAY BRUNCH BUFFET

10AM-2PM

ADULTS \$30 KIDS \$10

LOCAL HONEY & GREEK YOGURT ^{GF}

Fruit & Nut Granola, Summer Berries

HOUSE BAKED CORN MUFFINS

Blueberry Compote & Whipped Cinnamon Butter

LOADED WAFFLES

Maine Maple, Summer Berries, Chocolate Sauce
Brown Sugar Whipped Cream

MEXICALI FRITTATA ^{GF}

Cheddar Cheese, Pico De Gallo

CORNERED BEEF HASH ^{GF}

Corned Beef, Potato, Herbs, Onion

SMOKY BACON ^{GF}

Thick Cut

PORK SAUSAGE LINKS ^{GF}

Black Pepper & Herb

CRISPY SMASHED POTATOES ^{GF}

Red Bliss Potatoes, Fresh Herbs

HOUSE CURED SALMON ^{GF}

Grated Egg, Pickled Red Onion, Caper
House Grown Chive Sour Cream

BABY KALE CAESAR

Shaved Romano, Sourdough Croutons
Creamy Garlic Anchovy Dressing
Romaine Hearts, Baby Tuscan Kale

FIELD GREENS SALAD ^{GF}

Mixed Berries, Toasted Nuts, Goat Cheese
Balsamic Vinaigrette, Mxed Field Greens

BEET SALAD ^{GF}

Citrus, Gogonzola, Red Wine Vinegar,
Baby Arugula, Pickled Red Onion

TEQUILA LIME CHICKEN ^{GF}

Candied Jalapeno, Reposado Tequila, Cilantro

BRAISED BEEF SHORT RIB ^{GF}

Cabernet & Hearty Herbs

BLACKENED RED SNAPPER ^{GF}

Citrus Avocado Salsa

STEWED BLACK BEANS ^{GF}

Tomato, Pasilla, Guajillo

SPANISH RICE ^{GF}

Basmati Rice, Sazon