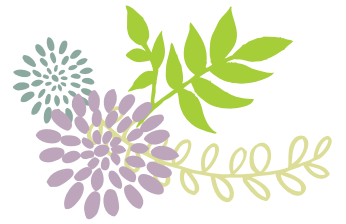




Restaurant Week Menu



THE BORLAND HOUSE
Brunch \$22.95 for 3 Courses

STARTER

- v Green dream ricotta toast with garlic hot honey 9
 - GF Spring chicken pho
delicately spiced soup with rice noodles & chicken 8
- v GF Citrus & Crushed Olive Spring Salad
with local greens, feta, red onion and a citrus balsamic 8
- v Grilled cheddar cheese bites
with tomato dipping sauce 9
- GF Tajin seasoned crudites
spicy lime flavor with smokey ranch dipping sauce 8

ENTRÉE

- VG GF Chopped Cauliflower Tacos with Spicy Peanut Sauce
topped with marinated red onion, lime salsa & avocado dollop 14
 - Sausage & Corn Dumplings
with white gravy & honey 16
 - Open Faced Meatloaf Sandwich
on challah bread with berbere mayo 18
 - v Lemon Ricotta Dutch Baby
topped with blueberry jam 14
- v Banana Walnut Stuffed French Toast
topped with cream & caramel 12
- v Strawberry & Cream Waffles
dense Belgium waffles with pearl sugar 12

DESSERT

- Ricotta Donut Holes 10
- Waffle Ice Cream Sundae 10
- Strawberry Tarragon Shortcake 9
 - VG GF Anna's Pineapple
fresh cut pineapple with lime zest and molasses sauce drizzle (promise you've never tried
pineapple like this before and you'll never want it another way again!) 9

*3-Course price does not include drinks, tip or tax.



v - Vegetarian vg - Vegan GF - Gluten Free

