



PHANTOM CREEK
ESTATES

Welcomes you to our

Brunch Series

Starter

Yogurt & Granola 18

mutsu apple, preserved black plum, apple cider honey, mint

Avocado Toast 13

smoked paprika emulsion, xo, micro cilantro
served on house-made focaccia

Wedge Salad 14

iceberg lettuce, watermelon radish, cherry tomato confit,
citrus dressing, puffed red quinoa, beaufort cheese, chive

Main

Eggs Benedict 16

poached egg, braised beef short ribs,
espelette hollandaise
served on house-made english muffin

Eggs Royale 16

poached egg, smoked trout benny,
pickled ramp hollandaise
served on house-made english muffin

Char Sui Pork Belly 22

scallion pancake, quince butter, seasonal slaw

Crepe 21

oyster mushroom, caramelized onion,
kale, goat feta

Dessert

Apple Tarte Tatin 10

lemon olive oil ice cream

Assorted Mini Doughnuts 12

made in-house

to maintain the integrity of the culinary vision, we politely decline any
substitutions or alterations made to the dishes