

Camber



BRUNCH – BREAKFAST – LUNCH

8 a m – 3 p m

Yogurt and Granola <i>Grace Harbor Yogurt, Dried Fruit, Pistachios, Blueberries</i>	8.00	Marinated Castelvetrano Olives ∞ <i>Herbs, Wine Vinegar, Garlic</i>	5.00
Cashew Cream Toast∞ <i>Truffle Honey, Pear, Thyme</i>	8.00	Herb Baked Feta ∞ <i>Garlic Oil, Dill, Crostini, Apple</i>	7.00
Avocado Toast*∞ <i>Microgreens, Radish, Toasted Flax Seed, Poached Egg</i>	9.00	Pork Skewers ∞ <i>Ginger, Lemongrass, Sesame</i>	7.00
Dutch Baby <i>Savory – Lox, Arugula, Lemon Crema</i> <i>Sweet – Sour Cherry Jam, Whipped Cream, Blueberries</i>	10.00	Hummus Plate ∞ <i>House Hummus, Fresh Vegetables, Crostini</i>	8.00
Quiche Lorraine <i>Bacon, Swiss, Scallion, Side Salad</i>	10.00	Charcuterie ∞ <i>Rotating Cheeses, Crostini, Prosciutto, Mustard, Fruit</i>	13.00
Buttermilk Waffle <i>Whole Grains, European Butter, Powdered Sugar, Maple Syrup</i> <i>Add Poached Egg* +1.5</i> <i>Add Bacon +4</i>	10.00	Curried Butternut Squash Soup ∞ <i>Cilantro, Coconut Milk, Sesame Oil</i> <i>Add warm bread and European butter + 3</i>	8.00
Rösti with Bacon Jam*∞ <i>Swiss Style Hash Browns, Avocado, Two Fried Eggs, Pickled Pepper Sauce</i>	12.00	White Bean Chicken Chili ∞ <i>Oak Meadows Chicken, Green Chilis, Crema</i> <i>Add warm bread and European butter + 3</i>	8.00
Seasonal Hash*∞ <i>Spiced Yukon Golds, Sausage, Leeks, Arugula, Poached Egg, Adobo Crema</i>	14.00	House Salad ∞ <i>Shaved Parmigiano Reggiano, Candied Pepitas, Apple</i> <i>Add Bacon or Lox -4</i>	10.00
Chicken and Waffles <i>Oak Meadows Chicken, Buttermilk Waffle, Red-eye Gravy made with Camber Coffee</i>	16.00	Grilled Romaine Salad*∞ <i>Orange Cumin Caesar, Caper Crackers, Parmigiano Reggiano</i>	10.00
Sides <i>Side of Potatoes ∞ +4.5</i> <i>Bacon ∞ +4</i> <i>Side of Bread and Butter +3</i> <i>Two Fried or Poached Eggs*∞ +3</i> <i>Gluten Free Bun or Toast ∞ +2</i> <i>Jam or Syrup ∞ +1</i>		Vegetable Sandwich ∞ <i>Baguette, Herbed Chèvre, Yam, Garlic Chard, Fried Onions</i>	14.00
		Fried Chicken Sandwich ∞ <i>Mustard Aioli, Mama Lil's Peppers, White Cheddar, Side Salad</i>	15.00
		Rosemary Lamb Burger* ∞ <i>Apple, White Cheddar, Aioli, Side Salad</i>	16.00

∞ = Gluten Free Option or GF Option Available

Please inform your server of any serious allergies.

Vegan options available as well, please ask your server.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs might increase your risk of foodborne illness.