



AT THE MAYO

# BREAKFAST

EVERYDAY 7AM-11AM

## THE ORIGINAL 9

Two eggs your way served with bacon, breakfast potatoes and your choice of seasonal fruit or wheat toast.

## PORRIDGE 8

Topped with your choice of sauteed apples, brown sugar and butter, or blueberries, blackberries and brown sugar.

## FRENCH TOAST 7

Apple cinnamon.

## BEST BREAKFAST CROISSANT SANDWICH 8

Bacon, egg, spinach and tomato served with potatoes or fruit.

## BREAKFAST POUTINE 12

House fries topped with sausage, cheese curds covered in brown gravy and two eggs. Garnished with sriracha and green onions.

## FRITTATA 12

House made frittata with a smokey blue cheese crumble, grape tomatoes, onions and garlic. Served with potatoes or fruit.

## BREAKFAST STRATA 8

A savory bread pudding made with everything bagels, kale, onions and garlic, baked off in an egg custard.

## HARVEST BREAKFAST SANDWICH 12

Roasted butternut squash, bacon and a fried egg cooked in a sage butter, on a ciabatta bun.

## BUILD YOUR OWN OMELET 8

## KID BREAKFAST 5

Mini pancakes topped with berries or chocolate chips.

*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness.  
Please inform your server of any food allergies or preference.*



AT THE MAYO

# LUNCH

EVERYDAY 11AM-2PM

## SOUP + SALAD

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ANY SOUP + SALAD 7

### SOUP 4 CUP | 7 BOWL | BREAD BOWL +2

Chunky tomato, french onion, gumbo.

### HOUSE SALAD 5

### SPINACH SALAD 7

Spinach, mushrooms, red onions and bacon tossed in a warm bacon vinaigrette dressing.

### KALE CAESAR 7

### PEAR SALAD 8

Bed of spring mix topped with blue cheese, grilled pears, cranberries and served with a champagne vinaigrette.

### RADICCHIO SALAD 7

Topped with caramelized onions.

ADD: CHICKEN +5 | SHRIMP +8 | SALMON +9

## ENTREES

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### GOURMET GRILLED CHEESE 7

Apricot jam, brie, bacon and spring mix topped with a balsamic reduction on a ciabatta bun.

### LUNCH SIZED PASTA 9

Handmade pasta with mushrooms and prosciutto in a butter pan sauce.

### PRIME RIB SANDWICH 14

Sliced prime rib, provolone cheese and au jus on a hoagie roll.

### HARVEST TURKEY SANDWICH 9

Sliced turkey, brie and grilled apples.

### CLASSIC BURGER 12

8 oz. Angus Patty served with aged cheddar, lettuce, tomato, red onion and pickles on a brioche bun.

### GRILLED CHICKEN SANDWICH 11

Grilled marinated chicken with cream cheese spread, sliced pears, figs and caramelized onions on a ciabatta bun. Served with a side salad.

### KIDS CHICKEN TENDERS 8

Served with fries.

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# DINNER

EVERYDAY 5PM - CLOSE

## SMALL BITES

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### FISH TACOS 9

Blackened tilapia, pineapple mango salsa, lettuce, tomato and spicy aioli in crispy corn tortillas.

### POTATO SKINS 8

Cheddar cheese, bacon, scallions and sour cream.

### MAYO NACHOS 10

Crispy cut tortillas, beans, cheese, steak, chicken, sour cream, pico de gallo and guacamole.

### FRIED GREEN BEANS 7

Served with chipotle ranch dipping sauce.

### PRIME RIB SLIDERS 10

Sliced prime rib, provolone cheese and au jus on a roll.

### LOBSTER MAC + CHEESE 10

Cavatappi pasta, Maine lobster and three cheese sauce with toasted panko.

### BAKED CAMEMBERT 13

Served with toasted bread, grapes and honey.

### STUFFED RISOTTO BALLS 7

Filled with fall cheeses and served with sage butter.

### ANTIPASTO 12

Chilled roasted vegetables with crostinis and pesto sauce.

### ASSORTED PIZZAS 8

Wild mushroom, chicken piccata, pepperoni.

### SMOKED SALMON 13

Served with flatbread and skagen sauce.

## SOUP + SALAD

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Chunky tomato, french onion, gumbo.

### HOUSE SALAD 5

### SPINACH SALAD 7

Spinach, mushrooms, red onions and bacon tossed in a warm bacon vinaigrette dressing.

### KALE CAESAR 7

### PEAR SALAD 8

Bed of spring mix topped with blue cheese, grilled pears, cranberries and served with a champagne vinaigrette.

### RADICCHIO SALAD 7

Topped with caramelized onions.

### GRILLED CAESAR 7

Seared romaine lettuce topped with our house caesar dressing and croutons.

ADD: CHICKEN +5 | SHRIMP +8 | SALMON +9

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# DINNER

EVERYDAY 5PM - CLOSE

## ENTREES

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### STUFFED PORK REMOULADE 22

Caramelized onions, garlic prunes and fresh herbs rolled in a pork loin and baked off. Served on a root stack with risotto and topped with a demi glaze.

### FILET 45

Topped with a truffle butter and served with potatoes and root vegetables.

### BEEF WELLINGTON 38

Tart-sliced tenderloin coated in duxelles, wrapped in puff pastry and baked. Topped with blue cheese and a demi glaze.

### CONFIT DE CANARD 28

Duck confit served with duck fat potatoes and baby carrots.

### STUFFED CHICKEN 24

Airline chicken breast stuffed with sauteed shallots, garlic, cranberries and herb cheese over a harvest stack.

### HANDMADE PASTA 16

### PUMPKIN GNOCCHI 16

Served with a sage sauce.

### WINE POACHED SALMON 29

Served with black truffles, risotto and asparagus.

### HALIBUT 32

Served over a pea puree, roasted asparagus and a cumin foam.

### CLASSIC BURGER 12

8 oz. Angus Patty served with aged cheddar, lettuce, tomato, red onion and pickles on a brioche bun.

## DESSERT

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### CITRUS VEGAN SPONGE CAKE 8

Topped with lavender syrup, candied berries and citrus peels.

### PUMPKIN CHEESECAKE 9

### SPICED APPLE STRUDEL 8

### CHEESECAKE 9

Made with goat cheese and topped with candied berries.

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