



CEDAR LAKES ESTATE

À La Carte Breakfast

BAKED FRENCH TOAST BREAD PUDDING

ginger pear compote, candied bacon, whipped vanilla bean mascarpone

BREAKFAST GRAIN BOWL

sweet potato, quinoa, oyster mushrooms, sauteed kale,
sunny side eggs, sriracha sour cream

THE CLASSIC

thick cut bacon, eggs any style, pesto potatoes, sourdough toast

OVERNIGHT OAT PARFAIT

chia, berries, fig jam, granola

BUTTERMILK PANCAKES

European butter, Finding Home Farms maple syrup, thick cut bacon

CLE EGG MUFFIN

taylor ham, white American, over medium egg, chipotle aioli, pesto potatoes

MUSHROOM-AVOCADO TOAST

thick cut sourdough, crumbled goat cheese, sliced radish, torn herbs

ESPRESSO BAR

espresso, cappuccino, latte, mocha, macchiato, and
americano made to order by one of our baristas

SMOOTHIE BAR

fruit smoothies made to order with bananas, fresh berries,
yogurt, nut butter, coconut water, chia seeds, dates



CEDAR LAKES ESTATE

Picnic Lunch

SANDWICHES

SLOW ROASTED BEEF ON BATARD

arugula, onion jam, horseradish aioli, smoked gouda

BERKSHIRE HAM ON BAGUETTE

French mustard, housemade pickles, camembert, frisée

GRILLED CHICKEN BREAST ON FRENCH BREAD

roasted red peppers, fresh mozzarella, pesto aioli, watercress

ROASTED CAULIFLOWER SALAD ON BUTTERY CROISSANT

tarragon, dill, scallion, lemon, sliced grapes, mayonnaise

HOUSE ROASTED TURKEY ON HOUSEMADE FOCACCIA

avocado, pickled green tomato, crispy bacon, secret sauce

OPEN-FACED SPRING FOCACCIA

whipped lemon ricotta, roasted local mushrooms, pea tendril

SIDES + BEVERAGES

CHOPPED KALE + CHICORY SALAD

crunchy quinoa, sliced dried apricots, creamy lemon tahini dressing

MEDITERRANEAN ORZO

oven dried tomatoes, cured black olives, arugula, herbs, ricotta salata

SMASHED MARBLE POTATO SALAD

dijon remoulade, scallion, herbs, pickled onion

EXTRA CRISPY HANDMADE CHIPS

with Cedar Lakes signature spice dusting

BROWN BUTTER CHOCOLATE CHIP BLONDIE

CUCUMBER-MINT LEMONADE

BARELY SWEET MINTED ICED TEA



CEDAR LAKES ESTATE

Cedar Lakes *Classics*

BRAISED BEEF SHORT RIBS

balsamic roasted onions, red wine rosemary reduction, crispy parsnip

PAN-SEARED WILD SALMON

garden herb pesto, blistered cherry tomatoes

CRISPY ROASTED LOCAL CHICKEN BREAST

toasted confit garlic, thyme-white wine jus

SUMMER ORECCHIETTE

garden herb pesto, roasted cherry tomatoes, pecorino

WHIPPED CELERY ROOT + POTATO PUREE

CHOPPED GREENMARKET SALAD

charred corn, cherry tomatoes, wild radishes, kohlrabi, locust grove cherries, heirloom baby carrots, kirby cucumbers, ricotta salata, sunflower seeds, little gem lettuce

HEIRLOOM TOMATO + RAINBOW BEETS

marinated summer melon, whipped feta, toasted pumpkin seeds

CHARRED HEIRLOOM POLE BEANS

fresh oregano aioli, crispy capers, soft boiled farm egg, frisée, herbs

HOUSEMADE FOCACCIA

CEDAR LAKES FAMOUS S'MORES BAR

honey graham crackers, milk chocolate bars, and three flavors of housemade 'mallows: coffee, vanilla, and cinnamon



CEDAR LAKES ESTATE

Mediterranean Welcome *Dinner*

SLOW ROASTED CHICKEN

lemon, thyme jus

RED WINE + TOMATO BRAISED LAMB SHANKS

PAN-SEARED ARCTIC CHAR

caper chimichurri, torn herbs

GIANT GREEK SALAD

crisp romaine, sweet Italian peppers, kalamata olives,
shaved red onions, cherry tomatoes, sliced cucumber, feta,
crispy chickpeas, oregano-red wine vinaigrette

RIGATONI NERANO

melted zucchini, torn basil, lemon zest, grated pecorino

CRISPY POTATOES

olive, celery, lemon-herb vinaigrette, ricotta salata

ROASTED CARROTS + FENNEL

torn mint, lemon zest, extra virgin olive oil

HEIRLOOM EGGPLANT

za'atar spiced greek yogurt, pomegranate, fresh herbs

WARM PITA

LEMON POSSET

garden raspberry compote

BEVERAGES

barely sweet minted iced tea, cucumber-mint lemonade, water, coffee, hot tea



CEDAR LAKES ESTATE

Signature *Cocktails*

LIBATIONS

MF WHA

lavender infused vodka, Lillet Blanc,
earl grey, lemon, housemade orange bitters

NDA NIGHTS

gin, rose, honey, lemon, egg white

WHERE'S WALTER

rum, coconut, mint, lime

MAGIC MOUNTAIN MARG

jalapeño infused tequila, Cointreau, lime, aleppo chili salt

FIREBALL

mezcal, rhubarb, ginger, vanilla, lemon

GOLF I'M

bourbon, Finding Home Farms maple syrup, housemade orange bitters

BLACKOUT

vodka, Mr. Black, espresso, vanilla

SURPRISE ME

?????

ZERO PROOF

CURSED BARBIE

Seedlip Grove 42 non-alcoholic spirit, ginger, blood orange, lime

YODELING YOGI

Ritual zero proof gin, rose, honey, lemon, egg white