

EASTER BRUNCH

04.09.23

ADULTS \$45 | KIDS \$25 (TEN AND UNDER)

TO START - FOR THE TABLE

ASSORTED HOUSE PASTRIES

MAINS - SELECT ONE PER PERSON

AVOCADO TOAST **VG**

TEMPURA AVOCADO, RADISH, PICKLED JALAPENO, BLACK BEAN, CASCABEL CREAM

OXTAIL HASH **GF**

POTATO, CARROT, BRAISED BEEF, FRIED EGG, HERBS

SMOKED SALMON BENEDICT

RYE ENGLISH MUFFIN, SAUTEED SPINACH, HOUSE SMOKED SALMON, POACHED EGG, CAPER HOLLANDAISE

MUSHROOM BLINTZES **VG**

FARMERS CHEESE AND ROASTED MUSHROOMS

SHAKSHUKA **GFO**

QUINOA FETA FRITTERS, GRILLED VEGETABLES, POACHED EGG, TOAST

BISCUITS AND GRAVY

SOUR CREAM BISCUITS AND SAUSAGE GRAVY

MALT WAFFLES **VG**

FRESH FRUIT, LEMON MERINGUE CREAM

PECAN BREAD PUDDING FRENCH TOAST **VG**

CARAMEL AND BANANA

FRIED CHICKEN BISCUIT SANDWICH

ROOT VEGETABLE SLAW, CHILE HONEY

LYONNAISE SALAD **GFO**

GARLIC CROUTON, BACON LARDONS, POACHED EGG, SHALLOT HERB VINAIGRETTE

TO SHARE - SELECT TWO PER TABLE

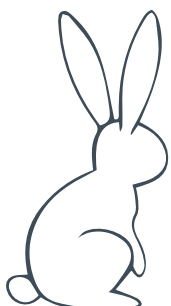
SALT AND VINEGAR YUKON GOLD POTATO

BACON

FRUIT SALAD

GRITS

FIELD GREENS



PLEASE NOTE

SPLIT PLATE FEE. 7.

NO SEPARATE CHECKS FOR GROUPS OF 8 OR MORE

V - VEGAN, VG - VEGETARIAN, GF - GLUTEN FREE,

GFO - GLUTEN FREE OPTION

ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO ORDER OR SERVED RAW. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.