

EASTER BRUNCH

03.31.24

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

TO START - FOR THE TABLE

ASSORTED HOUSE PASTRIES

MAINS - SELECT ONE PER PERSON

AVOCADO TOAST **V**

AVOCADO, PEA SHOOTS, PICKLED CARROT, EGG BREAD, SUNFLOWER

CORNED BEEF HASH **GF**

POTATO, CARROT, CORNED BEEF, FRIED EGG, HERB

FARMERS OMELETTE **V GF**

TOMATO, SPINACH, GOAT CHEESE, POTATOES

RIVERSIDE BENEDICT

ENGLISH MUFFIN, HAM, POACHED EGG, HOLLANDAISE

SHAKSHUKA **GFO**

CHICKPEA FRITTERS, SPICED TOMATO SAUCE, GRILLED VEGETABLES, POACHED EGG, TOAST

BISCUITS AND GRAVY

SOUR CREAM BISCUITS AND SAUSAGE GRAVY, FRIED EGGS

MALT WAFFLES **V**

FRESH FRUIT, LEMON MERINGUE CREAM

BREAD PUDDING FRENCH TOAST **V**

CINNAMON APPLES, WHIPPED CREAM

FRIED CHICKEN BISCUIT SANDWICH

ROOT VEGETABLE SLAW, CHILE HONEY

BAGEL BOARD

EVERYTHING BAGEL, SMOKED SALMON, WHIPPED CREAM CHEESE, TOMATO, CAPER, RED ONION

ROASTED LAMB

GARLIC HERB RUBBED LAMB, FRIED EGGS, MINTY HERB PISTOU

TO SHARE - SELECT TWO PER TABLE

CRISPY SALT AND VINEGAR POTATO

BACON

FRUIT SALAD

MIXED GREENS SALAD

PLEASE NOTE

SPLIT PLATE FEE: 7.

NO SEPARATE CHECKS FOR GROUPS OF 8 OR MORE

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

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.

