

# MOTHER'S DAY

## BRUNCH



\$65+ per person | \$35+ per child (12 & under)

### TO SHARE

#### CHEF'S SELECTION OF CANAPES

### FIRST COURSE

#### SHRIMP BISQUE

Roasted Asparagus, Gruyere, Parmesan, Fontina, Tarragon, Shiitake

#### LITTLE GEM **vg**

Citrus, Radish, Pistachio, Avocado, Honey-Lemon Vinaigrette

#### WHIPPED RICOTTA **+\$3 v**

Hot Honey, Rosemary Focaccia, Pistachio Dukkha, Lemon, Candied Jalapenos

### ENTRÉES

#### CRAB BENEDICT **+\$5**

Jumbo Lump Crab, Virgin English Muffin, Two Poached Eggs, Sauteed Spinach, Fried Oyster, Hollandaise

#### AVOCADO TOAST

Multigrain Bread, Two Poached Eggs, Arugula, Avocado, Queso Fresco, Pepitas, Radish, Heirloom Tomatoes, Balsamic Reduction

#### STEAK & EGGS **gf**

Skirt Steak, Chimichurri, Roasted Potatoes, 2 Eggs Your Way

#### BLACKENED SNAPPER & GRITS

Roasted Poblano & Cheddar Cheese Grits, Corn & Andouille Relish

#### HAM & CHEESE OMELET

3 Eggs, Ham, Scallion, Gruyere Cheese, Roasted Potatoes

#### BISCOFF FRENCH TOAST

Blueberries, Bananas, Maple Syrup

### DESSERTS

#### CHEF'S SELECTION OF SWEETS

### KIDS

#### PETITE CAKES

Whipped Cream & Maple Syrup

#### ALL AMERICAN

Eggs Your Way, Potatoes, Bacon, Toast

#### CHICKEN TENDERS & FRENCH FRIES

#### FRUIT PLATE WITH BERRIES

