



EASTER BRUNCH



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

TO SHARE

CHEF'S SELECTION OF CANAPES

FIRST COURSE

ASPARAGUS SOUP v

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

**Upgrade with Caviar*

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

CATFISH & GRITS

Fried Catfish, 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

