

CHRISTMAS DAY BRUNCH

Three Course Prix Fixe

\$79 Per Person

TO START

choice of one

CHICORY SALAD

fuji apple, candied walnut, gorgonzola dolce

AVOCADO TOAST

sullivan street multigrain bread, roasted shishito pepper,
watermelon radish, shiso, two farm eggs

SUPERFOOD GRANOLA

coconut-buttermilk yogurt, avocado, citrus,
raspberry compote, mint

WHIPPED RICOTTA TOAST

blood orange jam, basil

CRISPY CALAMARI

aji amarillo, chef freddy's hot sauce, curry leaves

NORTH CAROLINA BLUE CRAB CAKE

orange cumin marmalade, pickled vegetables

BALTHAZAR ASSORTED PASTRY BASKET

blueberry jam, whipped vermont creamery butter



\$35 prix fixe menu available for ages 12 and under

CHRISTMAS DAY BRUNCH

Three Course Prix Fixe

\$79 Per Person

MAINS

choice of one

SPICED PRIME RIB & FARM EGG

hash brown, sauce au poivre

SHORT RIB PASTRAMI HASH

yukon gold potato, caramelized onion, horseradish

PORK BELLY BREAKFAST SANDWICH

brioche bun, tomato relish, aged cheddar, aioli,
sunny side up egg

MEDITERRANEAN BOWL

hummus, quinoa, cucumber, soft boiled egg, zaatar, pita

HOUSE SMOKED SALMON PLATTER

whipped crème fraiche, pickled red onion caper,
ess-a everything bagel

CAJUN SHRIMP & BISCUITS

breakfast sausage gravy, crispy sage, poached egg

DRY AGED SMASHED CHEESEBURGER

aged cheddar, everdene secret sauce, lettuce, tomato,
dill pickle, french fries

DESSERT

choice of one

FRENCH TOAST

spiced orange syrup, toasted almond,
amaretto whipped cream

WAFFLE SUNDAE

vanilla & chocolate ice cream, gianduja fudge,
toasted hazelnut

COCONUT 'PANCAKE'

banana rum ice cream