



## Easter Brunch 2020

### Appetizer

Smoked salmon spread / cucumbers, peppers, endive, radish, toasted rye, & house-made crackers

### First Course (choose one)

Heirloom Carrot Salad **GF V** / roasted carrots, smoked goat cheese, pea shoots, orange, honey truffle vinaigrette

Blue Crab Salad **GF** / lump crab, avocado, green onion, black bean puree, corn tortilla, cilantro vinaigrette

### Main Course (choose one)

Duck Roulade **GF** | duck confit, dijon, horseradish, bok choy, pickled carrot, shallot demi 40

Vegetable Frittata **V** | spinach, tempeh, potato, peppers, cheddar, tomato relish

30

Steak & Potatoes **GF** | grilled NY strip, sweet potato hash, fried egg, candied jalapeno 42

Baked French Toast **V** | brioche bread, roasted pineapple custard, walnut & oatmeal cookie  
crumble, cinnamon butter, pineapple tuile 28

Chicken & Biscuits | open-faced buttermilk biscuit, fried chicken, swiss, poached egg,  
hot sauce hollandaise 34

Shrimp & Grits **GF** | chorizo gravy, cheddar grits, green onion, bacon 36

Salmon Avocado "Toast" **GF** | grilled salmon, avocado spread, smoked goat cheese, potato cake,  
lemon aioli 38



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### Dessert (choose one)

Carrot Parfait **V** | cinnamon carrot puree, maple cream, morning glory cake, butterscotch sauce

Dark Chocolate Torte **GFV** | raspberry coulis, mint & fresh berries

### Junior Menu (ages 12 and under only) | 15

#### First Course

Fresh Fruit and Granola Bowl

#### Main course | (choose one)

Chicken Biscuit w/Swiss

Breakfast Plate **GF** | sausage, scrambled eggs, grits

Bacon Cheddar Mac & Cheese

Petite Veggie Frittata **V**

#### Dessert

Brownie Sundae | vanilla bean ice cream & fudge sauce

*Items marked with "\*" are cooked to order or may contain raw or undercooked foods. Consuming raw or undercooked MEATS, POULTRY, SEAFOOD, SHELLFISH, or EGGS may increase your RISK of foodborne illness*