

EASTER BRUNCH



NIBBLES

Whipped Avocado Feta Toast
Crisp Marble Rye, Tomato, Dill

Maple Bacon
Crispy, Candied Maple Bacon

Chef Curated Lobster Bisque
Sherry Finished

Chocolate Chip Banana Bread **GF**
Banana Bread, Chocolate Chips,
Smoked Cinnamon Butter

Corned Beef Arancini
Parmesan, Housemade Bloody Mary
Dipping Sauce



ENTREES

SOMETHING SWEET

Croissant French Toast
Classic Preparation, Fluffy Croissants,
Breakfast Potatoes or Fruit

Chocolate Berry Waffle
Citrus Berry Compote, Whipped Cream,
Breakfast Potatoes or Fruit

SOMETHING SAVORY

*All served with Toast & Choice of
Breakfast Potatoes or Fruit.*

Prime Rib
12oz Prime Rib, Horseradish Crema, Au Jus

24 Breakfast Burger
Fried Egg, Maple Bacon, Provolone,
Caramelized Onion, Garlic Aioli, Brioche Bun

Classic 24
Two Eggs Your Way, Maple Bacon or Sausage Links

Steak & Egg
Flank Steak, Fried Egg

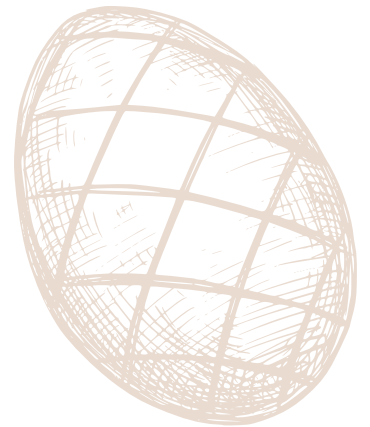
Shakshuka
Poached Eggs, Tomato Red Pepper Sauce, Toast Points

Short Rib Omelet
Slow Braised Short Rib, Provolone Cheese

Farmers Omelet
Onions, Mushrooms, Red Pepper,
Fresh Tomato, Cheddar Cheese

Bacon Benedict
Crispy Maple Bacon, Poached Egg,
Hollandaise, Rosemary Focaccia

Smoked Salmon Benedict
Smoked Salmon, Poached Egg, Pickled Red Onion,
Capers, Hollandaise, Rosemary Focaccia



V Vegetarian **VE** Vegan **GF** Gluten Free

Gratuity of 20% will be added to parties of 6 or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.

