

May 12, 2024

Mother's Day Brunch Menu

Shareables

Pane 11
Handcrafted Bread Served with Virgin Olive Oil, Three Herbs and Himalayan Salt

Cheese and Charcuterie Board 18
Artisanal Cheeses & Charcuterie with Fruit Jam, Nuts, Olives, Pickled Vegetables and Mustard

Whipped Guacamole 14
Tomato, Red Onion, Cilantro, Pickled Jalapenos and Naan Chips

Fried Buffalo Cauliflower 14
Crisp Cauliflower, Buffalo Sauce, Crushed Peanuts and Ranch Dressing

Hand Made Vegan Pot Stickers.....14
Asian Style Pan Fried Dumplings Filled with Garden Vegetables & Asian Flavors and a Soy Lime Dipping Sauce

Burrata and Tomatoes..... 15
Chilled Burrata, Marinated Heirloom Tomatoes, Field Greens, Basil Pesto, Balsamic Reduction

Salads

Caesar 12
Whole Romaine Leaves, Caesar Dressing, Grana Padano & House Made Focaccia & Mixed Olive Relish

House Salad 12
Mixed Greens, Tomatoes, Cucumbers, Pickled Red Onions, Lemon Thyme Vinaigrette

Pork & Beans Salad 15
Neuske's Smoked Slab Bacon, Edamame, Gigantes & Haricot Verts tossed with Kale, Napa Cabbage, Brown Butter Walnuts and Maple-Fig Vinaigrette

Fried Shrimp & Okra 16
Crisp Fried Shrimp and Okra with a Napa & Arugula Salad Mix, Dressed with a Bacon Honey Vinaigrette

Red Quinoa Power Bowl 18
Quinoa, Chopped Broccoli, Cucumber, Carrot, Crushed Peanuts, Cilantro, Radish, Edamame, Avocado with a Lime Soy Vinaigrette (add chicken \$8, or shrimp \$10)

Organic Farro Power Bowl 18
Farro, Spinach, Tomato, Roasted Sweet Potato, Chopped Cauliflower, Dried Cranberries, Pepitas, Black Eyed Peas, Fennel-Honey Vinaigrette (add chicken \$8, or shrimp \$10)

Extras for Brunch

Classic Pizza 14
Red Sauce, Fresh Tomato, Fresh Mozzarella, Fresh Basil

Tasso Ham and Cheese Omelet 22
Three Egg Omelet with Tasso Ham, Shredded Four Cheese Blend, Fines Herbs and Breakfast Potatoes

Feta Cheese, Broccoli and Bacon Quiche 20
Freshly Made Pate Sucree filled with Smoked Bacon, Broccoli and Feta Cheese Served with a Frisee and Arugula Salad

Blueberry French Toast with Spicy Fennel Sausage 20
Classic Brioche French Toast with Blueberry Compote and Grilled Sausage Patties

Traditional Eggs Benedict 22
Two Poached Eggs over English Muffins, Canadian Style Bacon and Hollandaise Sauce with Breakfast Potatoes

Lump Crab Benedict 34
Two Poached Eggs over Lump Crab Cakes & English Muffins with Hollandaise Sauce and Breakfast Potatoes

Grilled Strip Steak and Eggs 32
Chargrilled Strip Steak with Two Poached Eggs, Asparagus and Bacon-Onion Relish with Breakfast Potatoes

Accompaniments 10

Breakfast Potatoes

Hickory Smoked Bacon

House Made Sausage Patties

Our Chef's Seasonal Side of the Day

Roasted Brussels Sprouts with Shallots and Bacon

Sour Cream and Scallion Mashed Potatoes

Hand Cut French Fries

Fried Okra Spears

Entrees

Ahi Tuna Fricassee * 36
Char-Grilled Tuna, Shrimp and Black Mussels Fricassee with Hen of the Woods Mushrooms, Asparagus and Fennel in a Tarragon Cream Sauce

Salmon with Spring Corn * 30
Flat Grilled Salmon with Roasted Corn and Fingerling Hash, Sweet Corn Puree, Popped Blue Corn Kernels and Smoky Tomato Ragout

Southwest Spring Chicken 30
Ancho Roasted White and Dark Meat Chicken with Garden Vegetable & Black Bean Chili with Avocado-Lime Crema

Chilean Sea Bass 37
Bronzed Chilean Sea Bass over a Farro, Parmesan and Tomato Risotto with a Fiery Romesco

Seafood Alfredo 33
Shrimp, Clams, Scallops in a Garlic Cream Sauce with Parmesan, Fettuccini & Herbs

Braised Pork Shank 42
Braised Duroc Pork Shank with Sweet Potato Gratin, Garlicky Swiss Chard, Candied Pineapple and Natural Jus

Filet Mignon* 44
Grilled Filet, Sour Cream and Scallion Mashed, Grilled Asparagus, Red Wine Demi

Desserts 10

Vanilla Crème Brûlée
Chilled Vanilla Custard with Carmelized Sugar and Fresh Berries

Coconut Cake
Coconut Layered Cake with Chantilly Frosting, Coconut Dulce and Red Berry Gelato

Sticky Toffee Pudding
Brown Sugar and Molasses Sponge Cake with Chocolate Toffee Sauce, Burnt Marshmallow and Vanilla Ice Cream

The Everything Cookie
A White Chocolate Chip, Dark Chocolate Chip, Toasted Pepitas, Toffee, Salted Pretzels & Almond Cookie served with Coffee Ice Cream

Our Daily Handcrafted Frozen Dessert
Two Scoops

Brunch Cocktails

Bloody Mary, Handcrafted with Tito's 9

Mimosa, with Fresh Orange Juice 9

Aperol Spritz, Aperol, Prosecco and Orange Slice 10

Peach Rosemary Lemonade with Crown Peach 10

* Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Foodborne Illness, Especially if You Have Certain Medical Conditions.

We are unable to offer substitutions on our menu.

Wine Selections

Bubbles

Domaine Chandon, Brut, Ca (187ml)	16
Domaine Chandon, Rosé, Ca (187ml)	16/45
“Zagara”, Moscato d’ Asti, Marchesi di Barolo	40
Lola Ice, Sweet Reserve, France	42
Louis Vallon Cremant de Bordeaux, Brut - Rosé	44
Charles Heidsieck Brut Reserve, France	77
Veuve Clicquot, Brut NV, France	101
Veuve Clicquot, Rosé NV, France	116
Dom Perignon Champagne, France	320

White & Rosé Wines

Rosé

Klinker Brick Rosé “Bricks & Roses” Lodi, Ca ‘22	40
R Stuart & Co, Love Oregon, Rosé, Willamette Valley Or ‘22	41
Chateau d’Esclans, Whispering Angel Rosé, France ‘22	44
Domaine Cherrier Sancerre, Rosé, France ‘22	45
Ashes & Diamonds Rosé, Ca ‘20	65
Krupp Brothers “The Damsel” Rosé, Napa Valley, Ca ‘21	79

Chardonnay

J Vineyards, Russian River Valley, Ca ‘22	49
Freemark Abby, Napa Valley, Ca ‘21	64
Calera Mt. Harlan, Ca ‘18	84
Bader-Mimeur, Chateau de Chassagne-Montrachet Blanc ‘17	101

Pinot Grigio

Bosco, Friuli, Italy ‘21	38
Bruno Verdi, “Oltrepo Pavese”, Italy ‘22	40

Sauvignon Blanc

Peju, Napa Valley, Ca ‘21	40
Saint Clair Family Estate, Marlborough, New Zealand, ‘22	40
Trione, Russian River Valley, Ca ‘22	45

Other White Wines

Cristia Collection, Cotes Du Rhone, France ‘19	38
Marchesi di Barolo, “Gavi” DOCG, Italy ‘20	39
Poggio al Tesoro, Toscana “Solosole” Vermentino, Italy ‘21	39
Pieropan Soave, Veneto, Italy ‘21	40
Torbreck Woodcutter’s Semillion, Barossa Valley, Australia ‘22	40
Vietti Arneis, Roero, Italy ‘22	42
Domaine Cherrier Sancerre, France ‘22	44
Truchard Roussanne Carneros, Napa Valley, Ca ‘21	47
Saldo, Chenin Blanc by Prisoner, Ca ‘21	49
Le Mont Domaine Huet Vouray, France ‘20	69
Krupp Brothers “Black Barts Bride” Napa Valley, Ca ‘15	89

By the Glass

Moscato d’ Asti, Imported by Kermit Lynch, Italy	10/38
Sangue di Giuda, Italy, (Lightly sweet, lightly sparkling)	10/38
Veronese Beatrice Rosato, Rosé, Veneto, Italy	12/43
R Stuart & Co, Pinot Gris, Willamette, Oregon	11/41
Honig Vineyards, Sauvignon Blanc, Ca	12/43
Golden Chardonnay, Monterey, Ca	11/41
St. Christopher, Riesling, Spatlese, Germany	11/41
Las Campanas, Red Blend, Crianza, Spain	10/38
Bishop’s Peak Pinot Noir, Obispo County, Ca	11/41
Drumheller Cellars Merlot, Washington	10/38
Angeline Cabernet Sauvignon, Ca	14/54
Marchesi di Barolo, Nebbiolo, Piedmont, Italy	12/43
Bertani Valpolicella, Veneto, Italy	12/43
Nino Negri “Quadrio” Valtellina Superiore, Italy	14/54
Azul y Garanza, Tempranillo, Spain	11/41

Red Wines

France

Chateau Haut Musset, St Emilion, France ‘15	39
Petite Etoile Cahors, Malbec, France, ‘22	40
Louis Vallon Petite Verdot, Bordeaux, France ‘16	40
Chateau Le Croix de Bel Air, Côtes de Bourg, France ‘19	41
Commanderie des Hospitaliers, Vin de Pays, France ‘20	44
Domaine Cherrier, Sancerre Rouge Pinot Noir, Loire Valley, Fr ‘19	50
Chateau Fournay, Saint Emilion Grand Cru, Bordeaux, Fr ‘19	59
Domaine de La Verde, Vacqueyras, France ‘18	62
Pomerol, by Chateau Clinet, France ‘17	66
Domaine de Mourchon, Family Reserve Grenache, France ‘16	84
Cristia Collection Chateauneuf-du-Pape, France ‘18	87
Chateau de Chambert, Grand Vin, Malbec, Cahors, France ‘17	102

Italy, Veneto Region

Tenuta de Santa Maria Valpolicella Ripasso, Italy ‘18	57
Monte Zovo, Calinverno, Red Blend, Italy, ‘18	66
Ca’ de’ Rocchi La Bastia Amarone della Valpolicella, Italy ‘18	89
Corte Volponi Amarone, Classico della Valpolicella, Italy ‘17	95

Italy, Piedmont Region

Demarie Barbara d’ Alba, Italy ‘20	39
Pio Cesare Barbera d’ Alba, Italy ‘20	46
Bruno Giacosa Nebbiolo, Italy ‘20	46
Grasso Fratelli Langhe Nebbiolo, Italy ‘13	47
Marchesi di Barolo, “Barolo”, Italy ‘16	98
Vietti Barolo Lazzarito, Italy ‘15	175

Italy; Tuscany, Lombardy, Roma & Sicily

Poggio Le Volpi Roma Rosso, Red Blend, Roma, Italy ‘20	39
Baracchi “Ardito” Tuscany, Italy ‘22	69
Donnafugata, “Tancredi”, (Dolce & Gabbana), Sicily, Italy ‘19	73
Nino Negri “Sfursat”, Lombardy, Italy ‘19	82
Donnafugata, “Mille e Una Notte”, Sicily, Italy ‘17	99

United States

Pinot Noir

Boen, Russian River Valley, Ca ‘22	40
Folktale Whoke Cluster Reserve Monterey Co, Ca	40
Duckhorn Vineyards, “Migration”, Sonoma Coast, Ca ‘21	46
Deloach, Russian River, Ca ‘19	47

Merlot

Peju, Napa Valley, Ca ‘18	40
Freemark Abbey, Napa Valley, Ca ‘19	82
Duckhorn Vineyards, Napa Valley, Ca ‘21	87

Zinfandel

Truchard Vineyards, Carneros, Napa Valley, Ca ‘19	45
Trione, Sonoma County, Ca ‘16	66

Cabernet Sauvignon

Hess Select, No.Coast, Ca ‘19	40
NAPA by N.A.P.A, Ca ‘21	43
Austin Hope, Paso Robles, Ca ‘21	48
Beaulieu Vineyards, Napa Valley, Ca ‘19	56
Waterstone Reserve, Napa Valley, Ca ‘15	62
Charles Krug, Napa Valley, Ca ‘20	66
My Favorite Neighbor, Paso Robles, Ca ‘21	68
Hess, “Lion Tamer,” Napa, Ca ‘19	85
Louis M Martini, Napa, Ca ‘19	89
Freemark Abbey, Napa Valley, Ca ‘19	89
Stag’s Leap “Artemis”, Napa Valley, Ca ‘20	99
Ashes & Diamonds, “Red Hen”, Ca ‘17	130
Lail “Blueprint”, Napa Valley, Ca ‘18	132
Silver Oak Alexander Valley, Ca’18	135
Honig “Bartolucci Vineyard”, Napa Valley, Ca ‘17	139
Plumpjack Estate, Oakville, Ca ‘17	175
Caymus, Napa Valley, Ca ‘20	190
Groth Reserve, Napa Valley, Ca ‘17	192
Krupp Brothers, “M5”, Stagecoach Vineyards, Napa Valley, Ca ‘14	275

Other Red Wines

Tenet Wines, “The Pundit” Syrah, Washington ‘20	40
Blue Rock, “Baby Blue”, Red Blend, Cloverdale, Ca ‘21	46
Orin Swift “Abstract” Red Blend, Ca ‘22	62
Truchard, Cabernet Franc, Napa, Ca ‘19	65
Trione “Made Pony”, Alexander Valley, NV	71
Cain Cuvee, NV17, Napa, Ca	83
Orin Swift “Machete” Red Blend, Napa Valley, Ca ‘18	88
“Oublié” Rhône Blend, Paso Robles, Ca ‘19	109
Rodney Strong Rsv “Symmetry”, Meritage, Alexander Valley, Ca ‘15	165