

# Easter Sunday Brunch Menu

## Shareables

Pane . . . . .	11
Handcrafted Bread Served with Virgin Olive Oil, Three Herbs and Himalayan Salt	
Vegan Antipasto Platter . . . . .	16
Field Greens, Pickled Sun Chokes, Balsamic Roasted Carrots, Marinated Olives, White Bean Hummus, Heirloom Tomatoes, Asparagus, Mushrooms and Lavosh	
Cheese and Charcuterie Board . . . . .	18
Artisanal Cheeses and Charcuterie with Fruit Jam, Nuts, Olives, Pickled Vegetables and Mustard	
Burrata and Seasonal Fruit . . . . .	15
Chilled Burrata, Mixed Herb Pesto, Chefs Seasonal Fruit Preparation, Rosé Balsamic Reduction, Toasted Focaccia	
House Smoked Ahi Tuna Dip. . . . .	16
Fresh Smoked Ahi Tuna, Grilled Naan Bread, Arugula and Olives	
Whipped Guacamole . . . . .	13
Tomato, Red Onion, Cilantro, Pickled Jalapenos and Naan Chips	
Fried Buffalo Cauliflower . . . . .	13
Crisp Cauliflower, Buffalo Sauce, Crushed Peanuts and Ranch dressing	

## Salads

Caesar . . . . .	12
Whole Romaine Leaves, Caesar Dressing, Grana Padano & House Made Focaccia & Tomato Jam	
House Salad . . . . .	12
Mixed Greens, Tomatoes, Cucumbers, Pickled Red Onions, Lemon Thyme Vinaigrette	
Golden Beets Salad . . . . .	15
Roasted Golden Beets, Feta Cheese and Spicy Pecans, Toasted Challah, Local Greens, and Sweet Peach Vinaigrette	
Fried Shrimp & Okra . . . . .	16
Crisp Fried Shrimp and Okra with Fresh Napa and Arugula Salad Mix, Dressed with a Bacon Honey Vinaigrette	
Red Quinoa Power Bowl. . . . .	17
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 . . . . .	17
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 Easter!

Classic . . . . .	13
Red Sauce, Fresh Tomato, Fresh Mozzarella, Fresh Basil	
Feta Cheese, Broccoli & Bacon Quiche. . . . .	20
Freshly Made Pate Sucree filled with Smoked Bacon, Broccoli and Feta Cheese Served with a Frisee and Arugula Salad	
Traditional Eggs Benedict* . . . . .	22
Two Poached Eggs over English Muffins and Canadian Style Bacon and Hollandaise Sauce with Breakfast Potatoes	
Blueberry French Toast with Spicy Fennel Sausage . . . . .	20
Classic Brioche French Toast with Blueberry Compote and Grilled Sausage Patties	
Tasso Ham and Cheese Omelet. . . . .	22
Three Egg Omelet with Tasso Ham, Shredded Four Cheese Blend, Fine Herbs and Breakfast Potatoes	
Breakfast Flat Bread . . . . .	24
Roasted Garlic Puree, Tomato, Spinach, Smoked Bacon, Poached Eggs, Red Onion, Mozzarella, Chives	
Desserts . . . . .	10
Vanilla Crème Brûlée	
Chilled Vanilla Custard with Carmelized Sugar and Fresh Berries	
Seasonal Fruit Pie	
Seasonal Fruit with Vanilla Ice Cream	
Whole Oat, Dried Cranberry, Pecans and White Chocolate Chip Cookie	
A Warm Oatmeal Cookie with our Ice Cream of the Day	
Warm Chocolate Cake	
Warm Chocolate Cake, Whipped Cream and Dulce de Leche	
Vanilla Ice Cream	
Two Scoops	

## Entrees

Grilled Airline Chicken Breast. . . . .	26
Grilled Chicken Breast with Truffle-Parmesan Whipped Potatoes, Sauteed Spinach, Heirloom Tomatoes and Red Wine Demi	
Crispy Caribbean Beef. . . . .	24
Choice Angus Beef Slow Cooked and Pan Fried with Cumin Scented Black Beans, Sofrito, Queso Blanca, Rice and Green Olives with an Herb-Lime Emulsion	
Catch of the Day*. . . . .	Market Price
Herb Risotto, Sauteed Spring Vegetables and Sauce Romesco	
Tuna with Orange and Sesame . . . . .	32
Pan Seared Tuna with Orange-Sesame Vinaigrette, Julienne Snow Peas, Orange Supreme and Sunchoke Puree	
Grilled Salmon & Orzo. . . . .	29
Flat Grilled Salmon with Seasonal Vegetable, Toasted Orzo Pilaf, Zucchini and Sweet Basil Butter	
Seafood Alfredo . . . . .	33
Shrimp, Clams, Scallops in a Garlic Cream Sauce with Parmesan, Fettuccini & Herbs	
Filet Mignon*. . . . .	42
Grilled Filet, Sour Cream and Scallion Mashed, Grilled Asparagus, Red Wine Demi	

## Accompaniments

Sautéed Brussels Sprouts with Shallots & Bacon	9
Grilled Asparagus / Lemon & Parmesan cheese	
Sour Cream and Scallion Mashed Potatoes	
Hand Cut French Fries	
Breakfast Potatoes	
Hickory Smoked Bacon	
House Made Sausage Patties	
Fried Okra Spears	

## Brunch Cocktails

Bloody Mary, handcrafted with Tito's . . . . .	8
Mimosa, with fresh orange juice . . . . .	8
Aperol Spritz . . . . .	10
Peach Rosemary Lemonade with Tito's . . . . .	9

We are unable to offer substitutions on our menu.

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