Easter Brunch Menu

- STARTERS -

ROASTED BONE MARROW with parsley garlic topping

BAKED BRIE

topped with red pepper and olive tapenade, served with crostini and drizzled with balsamic glaze

Ahi Tuna Nachos

seared ahi tuna with fried wontons, wasabi aioli, eel sauce, and baby kale. tossed in a peanut butter vinaigrette and topped with diced mango

TOMATO SMOKED GOUDA SOUP

- ENTRÉE - choose one

Traditional Canadian Bacon english muffin poached eggs hollandaise

FLORENTINE SAUTEED SPINACH

mushrooms poached eggs hollandaise on an english muffin

RADISH AVOCADO & CITRUS SALAD watermelon radish with orange and grapefruit segments and fresh diced avocado with honey lavender vinaigrette

SPINACH AND BACON SALAD

warm bacon sherry vinaigrette, local goat cheese, grape tomatoes and apple wood smoked bacon bits

BRUNCH BURGER

brisket burger on a brioche bun with lettuce, tomato, bacon, your choice of cheese, fried egg and hollandaise sauce

CROQUE MADAME

thick sliced brioche bread with filled with thin sliced ham, dijon bechamel and gruyere cheese. topped with more gruyere and grilled & finished with 2 fried eggs and a side

WAFFLE

one large belgian waffle and your choice of meat and side

- SIDES -

BREAD CHOICES white, wheat, rye, bagel, croissant

GRITS | OATMEAL | POTATO OF THE DAY

MEAT & ALTERNATIVE CHOICES

bacon, sausage, livermush or seared tofu

- DESSERTS -

Peanut Butter Explosion

peanut butter mousse layered with chocolate sponge and topped with ganache and peanut butter chips

Montarosa

a creamy mix of mascarpone and ricotta cheese, divided by a delicate layer of sponge cake, topped with wild strawberries

MEYER LEMON CAKE WITH LEMON CURD

layered lemon cake with a luscious, cool lemon mousseline and meyer lemon curd

SPLIT PLATE FEE - \$6