

Mother's Day Brunch

Sunday, May 11th, 10am – 2pm

Featured Beverages

Fresh Squeezed Orange Juice - 5
Mimosa - 8
Peach Bellini - 9
Bloody Mary - 9
Segura Viudas, Cava, Spain – 7
Bouvet, Brut Rose, France - 10
J Vineyards, Cuvee 20, Brut, Russian River Valley – 15

Entree

Romaine Hearts - 8
Fried Bread, Boquerones, Shaved Manchego, Garlic Caper Vinaigrette

“Chopped” Spring Vegetable Salad - 9
Roasted Ricotta Salata, Brioche Croutons, Honey Garlic Vinaigrette

Chilled Asparagus Soup - 8
Housemade Pancetta and Lemon Ricotta, Chive Blossom

Warm Pistachio-Crusted Goat Cheese - 9
Onion Jam, Honey, Crostini

House Cured Salmon Gravlax - 12
Traditional Accoutrements, Toasted Brioche, Horseradish Crème Fraîche

Plat Principaux

Rustic Sourdough “French Toast” - 12
Fresh Strawberries and Poached Rhubarb, Vanilla Butter, Maple Syrup, Hobb's Bacon

Beef Cheek Hash - 14
Crispy Potatoes, Cippolini Onions, Poached Farm Eggs, Béarnaise

Wild Mushroom Omelet - 16
Melted leeks, Gruyere, Country Potatoes

Maine Lobster and Soft Scrambled Egg “Tartine” - 17
Smoked Ham Hock, Mascarpone, Grilled Sourdough, Country Potatoes

Grilled Marinated Lamb Tenders - 18
Warm Artichoke Salad, Mint and Mustard Salsa Verde

Autres

Thick Sliced Hobb's Bacon - 5

Chicken Apple Sausage - 5

Country Potatoes – 5

Buttered Anson Mills Grits - 5

~Executive Chef Chad Newton~