
brunch

amuse

— served family-style —

Robiola Crostino *port wine cherries*

Eggplant Croquette *prosciutto, tomato sherry coulis*

Strawberry & Rhubarb Clafoutis *baked vanilla custard*

Pea Blini* *herbed crème fraîche, American caviar*

entrée

— choice of one —

Brioche French Toast *stewed berry sauce*

Whole Wheat Pancakes *New York maple syrup*

Poached Eggs* *cheesy biscuits, pork patties, greens, hollandaise*

Steak & Egg* *creamed spinach, french fries and an any-style pasture egg*

Smoked Salmon & Egg White Scramble *everything-avocado, pumpernickel*

Bacon Cheeseburger & Fries* *American cheese, pickle, sesame seed bun*

Bucatini all'Amatriciana *spicy tomato sauce, guanciale, pecorino*

Chicken Cordon Bleu *ham, gruyere, spinach, sherry dijon*

Lobster & Leek Omelette *asparagus salad*

extras & add-ons

— twelve dollar supplement —

Grilled Asparagus *hollandaise*

Heirloom Tomatoes & Mozzarella

Cheesy Cheddar Grits *spinach, mushrooms*

Cinnamon Sugar Beignets *raspberry sauce, nutella*

Pork Sausage Patties — or — Bacon

Two Pasture Eggs* *any style*

French Fries *chile aioli*

Mother's Day Brunch

SUNDAY, MAY 10th

two-course prix-fixe

forty-seven dollars per person

chef Joey Campanaro

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness.