

EASTER BRUNCH



STARTERS

CREAM OF ASPARAGUS SOUP lump crab, herb pesto
cup \$6 | bowl \$9

SMOKED SALMON AVOCADO TOAST sun dried tomato, goat cheese,
capers, lemon zest . \$14

FRESH FRUIT COMPOTE melon, berries, pineapple, champagne mint . \$9

BUTTERSCOTCH SALAD butterscotch pears, mixed greens, kale,
pickled onion, mandarin orange, sherry balsamic vinaigrette . \$10

KIDS CORNER

SILVER DOLLAR PANCAKES (6) maple syrup . \$7 | chocolate chips . \$8.50
CHOICE OF: sausage or bacon

SCRAMBLED EGGS american cheese . \$7
CHOICE OF: sausage or bacon

CHICKEN FINGERS & FRENCH FRIES . \$9

FRESH FRUIT CUP strawberries, bananas, grapes, pineapple . \$7

MAINS

CROQUE MADAME multigrain bread, grilled country ham, gruyere swiss, poached egg, bechamel sauce . \$16

LEMON RICOTTA PANCAKES blueberry syrup, crème fraiche, candied almonds . \$12

STEAK & EGG BOWL sliced beef short rib, cheddar grits, caramelized mushrooms and shallots, poached eggs, miso chili jam . \$19

EGGS BENEDICT poached eggs, canadian bacon, english muffins, hollandaise . \$12 | chesapeake style . \$22

BABY LAMB CHOPS mint pesto, sweet corn spoon bread . \$22

ROASTED VEGETABLE FRITTATA italian vegetables, fontina, reggiano parmesan . \$14

CHICKEN & WAFFLES buttermilk fried chicken breast, belgian waffle, maple sage gravy, honey hot drizzle . \$18

SIDES bacon . \$5 | sausage . \$5 | country fried potatoes . \$3.50