

B R U N C H

Mother's Day 2018

D R I N K S

SEVENTYFIVE-O-FIVE <i>lavender gin, elderflower, lemon, gruet sparkling</i>	13
CLASSIC MIMOSA <i>orange or grapefruit, sparkling wine</i>	8
OVD <i>vodka, dolin blanc, ginger syrup, lemon, angostura bitters</i>	11
BLOODYS <i>gin, tequila, or vodka, house made mix</i>	8
BERRY MOJITO <i>raspberry-strawberry infused rum, mint simple syrup</i>	11
ASPALL 'PERRONELLE'S BLUSH' CIDER, ENG 11.2oz	9

S T A R T E R S

STEAMED ARTICHOKE <i>lemon-sage butter, bacon aioli, romesco, maldon sea salt</i>	9
CRAB CAKES <i>blue crab, salbitxada, shaved fennel, mixed greens</i>	18
FARM GREEN SALAD <i>sherry vinaigrette, snap pea, radish, manchego</i>	10
CAESAR <i>romaine, radicchio, white anchovy, thyme crouton, pecorino</i>	9
COCONUT-ASPARAGUS-SNAP PEA SOUP	8

E N T R É E S

BRIOCHE FRENCH TOAST <i>maple whipped mascarpone, strawberries, praline bacon</i>	14
CLASSIC EGGS BENEDICT <i>english muffin, black forest ham, brown butter hollandaise, breakfast potato</i>	14
SMOKED SALMON BENEDICT <i>english muffin, brown butter hollandaise, farm salad</i>	18
CRAB CAKE BENEDICT <i>english muffin, brown butter hollandaise, farm salad</i>	18
FLORENTINE BENEDICT <i>english muffin, spinach, grilled tomato, brown butter hollandaise, breakfast potato</i>	14
CORNED BEEF HASH <i>breakfast potato, greens, mustard cream, poached egg</i>	16
MIGAS SCRAMBLE <i>egg, roasted poblano, white cheddar, tortilla crisp, potato</i>	14
QUICHE <i>ham, seasonal vegetable, red pepper crème, farm salad</i>	14
STEAK FRITES <i>bistro steak, fries, blue cheese butter, lemon aioli</i>	26

S I D E S

BREAKFAST POTATOES - 4	POACHED EGG - 3	FRESH FRUIT BOWL - 5
PRALINE BACON - 5	ENGLISH MUFFIN, BUTTER, JAM - 3	

Executive Chef: David Gaspar de Alba
20% Gratuity added for parties of six or more