

## Easter Brunch 2017



### *Choice of Appetizer*

SHAVED RADISHES

buttermilk, giardiniera

CHARRED CHICORY BRUSCHETTA

ricotta, balsamic

HEARTH BROTH

egg drop, escarole, parmigiano

BISCUITS WITH GRAVY

pork sausage, aged cheddar



### *Choice of Main*

FRENCH TOAST

seasonal fruit compote, maple syrup

GREENS & EGGS

market greens, scrambled eggs, yogurt

GRASS-FED BEEF HASH

fried eggs, yukon gold potatoes, salsa verde

LAMB FRENCH DIP

fontina, caramelized onions, au jus

BEEF & RICOTTA MEATBALLS

house-milled polenta

### *Side Dish Add-Ons*

SIDES \$5 EACH

bacon / pork sausage / parmigiano potatoes /

whole grain toast & house-made jam



### *Dessert for the Table*

SEASONAL PASTRIES

### *Beverages*

CHOICE OF ONE COCKTAIL OR JUICE

Mimosa, Bloody Mary, Orange Juice, Grapefruit Juice

AND

CHOICE OF ONE COFFEE OR TEA

Regular, Decaf, Latte, Cappuccino, Espresso, Hot Tea



BRUNCH MENU \$48 PER GUEST (\$24 FOR CHILDREN)