

# EASTER BRUNCH

**Adults** | \$34 (3 courses) **Children** | \$16 (2 courses)

## FIRST COURSE

### Fresh Spring Berries <sup>gf v</sup>

vanilla Greek yogurt, cranberry-almond granola

### Crab & Sweet Corn Bisque

poblano corn salsa

### Shrimp Cocktail <sup>gf</sup>

¼ lb jumbo shrimp, spicy tomato sauce, cucumber, avocado, red onion

### Charcuterie & Cheese

prosciutto, mortadella, bresaola, manchego, cheddar, smoked tomato jam, focaccia

### Rocket Salad <sup>gf v</sup>

pickled peaches, blueberries, almonds, goat cheese, red wine & honey vinaigrette

### Wedge Salad <sup>gf v</sup>

bacon, chives, cherry tomatoes, blue cheese, lemon parmesan dressing

## SECOND COURSE

### Buttermilk Biscuit & Chorizo Casserole

buttermilk biscuits, chorizo, eggs, poblano, sweet onions, cotija, breakfast potatoes

### Crabcake Melt

crab cakes, dijonnaise, poblano corn salsa, cheddar, sourdough, fries

### Spinach & Forest Mushroom Quiche <sup>v</sup>

breakfast potatoes

### Crab Cakes Eggs Benedict<sup>\*</sup>

seared crab cakes, Canadian bacon, poached eggs, English muffin, hollandaise sauce, breakfast potatoes

### Cajun Eggs Benedict<sup>\*</sup>

fried tomatoes, ham, poached eggs, English muffin, blackened hollandaise sauce, breakfast potatoes

### Shrimp & Grits<sup>\* gf</sup>

jumbo shrimp, creole tomato sauce, sharp cheddar grits

### Seafood Mac 'N' Cheese <sup>+10</sup>

seasonal seafood, cavatappi pasta, smoked gouda cream

### Petite Filet<sup>\* gf +15</sup>

5 oz filet of beef, roasted garlic whipped potatoes, asparagus

### Lemon Meringue Pie

blueberry & basil compote

### Flourless Chocolate Cake <sup>gf</sup>

raspberry melba, chantilly cream

### Cherry Crisp

salted caramel ice cream

### Lavender Tea Crème Brûlée <sup>gf</sup>

blackberries, candied mint