

# EASTER BRUNCH

SUNDAY, APRIL 5<sup>TH</sup>, 2026

THREE COURSE PRIX FIXE | \$65 PER PERSON



## APPETIZERS

select one

### HOUSEMADE RICOTTA <sup>(V)</sup>

mishmish, honey, olive oil, sourdough toast

### DUCK EMPANADAS

smoked duck bacon, creamy corn, hot honey, chives

### CHEESY GARLIC BREAD <sup>(V)</sup>

boursin fondue, parsley

### HUEVOS RANCHEROS TOSTADAS\* <sup>(V)</sup>

crispy corn tortilla, black bean purée, fried egg, chipotle, avocado, cotija cheese, cilantro

### BUFFALO DEVEILED EGGS

bleu cheese crumble, chicken chicharron, chive

## ENTRÉES

select one

### SPRING PEA FRITTATA <sup>(GF)</sup>

fresh ricotta, asparagus, crispy prosciutto

### BLACKENED SHRIMP & GRITS

buckwheat grits, andouille sausage, poached egg, crispy potato

### CHICKEN 'N' WAFFLE

extra-crispy chicken, bleu cheese slaw, housemade hot honey

### LT BURGER\*

dry-aged smashburger, cheddar, ltop, fancy sauce, fries  
- make it a double patty (+8); gluten free bun (+2)

### STEAK & EGGS\*

marinated skirt steak, asparagus, scrambled eggs, salsa picon, parmesan, shoestring potatoes

### HERB-CRUSTED LAMB CHOPS\* <sup>(GF)</sup>

olive oil potatoes, blistered tomatoes, pickled onions, classic chimichurri

+20

### 30-DAY DRY-AGED RIBEYE\* <sup>(GF)</sup>

garlic butter, simple greens

+25

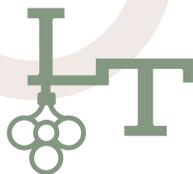
EXECUTIVE CHEF  
ALEX CABRERA

V (VEGETARIAN) | VG (VEGAN)

DF (DAIRY FREE) | GF (GLUTEN FREE)

Please be advised that menu items may contain or have come in contact with milk, eggs, wheat, peanuts, tree nuts, soybean, sesame, fish or shellfish. Allergy information for all menu items is available through your server.

\*Items marked with an asterisk are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions..



## DESSERTS

select one

### WILD BLUEBERRY CHEESECAKE <sup>(V)</sup>

white chocolate, freeze-dried wild blueberries, vanilla chantilly

### CHOCOLATE LAVA CAKE <sup>(V)</sup>

marinated strawberry, strawberry sorbet, strawberry powdered sugar

### BUTTERSCOTCH POT DE CRÈME <sup>(V)</sup>

wafer & hazelnut crumble, vanilla chantilly

### GELATO TRIO <sup>(V, GF)</sup>

choice of vanilla bean, dark chocolate, or espresso