

Mother's Day

BRUNCH

Specials

ROASTED MAINE LOBSTER BENEDICT & RAMP HOLLANDAISE 48

sautéed spinach, english muffin

SMOKED BRISKET HASH, POACHED EGGS 42

bbq sauce, brown sugar, smoked paprika

BAKED EGGS "SHAKSHUKA" 38

spiced tomato & bell pepper sauce

WHITE & GREEN ASPARAGUS SALAD 32

*poached eggs, mache salad, rye croutons
green goddess dressing*

"CROQUE MADAME" CROISSANT 24

*smoked ham, gruyere & farm eggs, comte mornay,
dijon, hand cut fries*

BELGIUM WAFFLES & FRESH BERRIES 26

confit orange & orange blossom water, chantilly

Dessert

YUZU PARFAIT & GREEK YOGURT ACACIA HONEY GELATO 21

marzipan biscuit

CHOCOLATE BLACK FOREST CAKE 21

amaretti black cherry, chantilly, cherry gelato

Drinks



MIJENTA COCKTAILS 25

purchase any mijenta beverage & build your own bouquet

ROSA PALOMA

blanco tequila, guava, lime, grapefruit soda

ESPRESSO MARTINI

reposado tequila, espresso, coffee liqueur, cinnamon syrup

TEQUILA TOMATINI

cristalino tequila, tomato water, white balsamic

WINE BY THE BOTTLE 59

GRUET, BLANC DE BLANC

new mexico

HAMPTON WATER ROSE

south of france

CRAFTED WITHOUT SPIRITS 14

FREEDOM FLOWER

hibiscus, warm spices

WATERMELON AGUA FRESCA

lime, mint

A 20% SERVICE CHARGE WILL BE ADDED TO ALL CHECKS

* Consuming raw or undercooked meats, eggs or fish may increase your risk of foodborne illness especially if you have certain medical conditions there is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.