

# EASTER MENU

## BRUNCH

serves 4-6

- SPRING FRITTATA V, GF** 40  
eggs, asparagus, broccoli, spinach, tomato and goat cheese
- CLASSIC BREAKFAST FRITTATA GF** 45  
eggs, bacon, sausage, onions, mushrooms, bell peppers, cheddar and pepper jack cheese
- BREAKFAST PASTRIES V** 30  
a basket of assorted pastries, to include muffins, danish and croissants



- FRIED CHICKEN + WAFFLES** 45  
with honey chili butter and maple syrup
- PBBB FRENCH TOAST V** 45  
challah french toast in vanilla egg batter, stuffed with peanut butter, grape jelly + banana with maple syrup
- FRESH FRUIT + BERRIES V+, GF** 25
- SMOKED SALMON PLATTER** 60  
smoked salmon served with freshly baked bagels, cream cheese, shaved red onions, tomatoes and capers
- BANANA BREAD V** 18  
topped with banana chips
- BLACKBERRY LEMON POUND CAKE V** 21  
vanilla pound cake with blackberry swirl topped with lemon icing
- READY TO BAKE CINNAMON ROLLS (6) V** 24

## EASTER DINNER FOR 4

95

a lovely holiday meal, including sliced smoking goose city ham, potatoes au gratin, grilled asparagus and roasted carrots. Add deviled eggs + Easter cupcakes for \$30.



## HAM + SIDES

- HALF LEG OF SMOKING GOOSE CITY HAM (APPROX 5#) GF, DF** 75
- SLICED SMOKING GOOSE HAM, LB GF, DF** 16
- POTATOES AU GRATIN, LB V** 15
- GRILLED ASPARAGUS, LB V+, GF, DF** 15
- ROASTED CARROTS, LB V+, GF, DF** 11

## SALAD

serves 6

- BRUSSELS & KALE V+, GF, DF** 35  
shaved brussels sprouts, baby kale, dried cranberries, toasted almonds and lemon mustard vinaigrette
- HONEY MUSTARD POTATO SALAD V, GF, DF** 25  
yukon golds, green peas, radish, celery, scallions and pickles with honey mustard mayonnaise
- STRAWBERRIES & LEAVES V, GF** 35  
romaine, leaf lettuce and spinach with fresh strawberries, crumbled goat cheese, pecans and poppy seed vinaigrette

## APPETIZERS

serves 4–6

- CLASSIC DEVEILED EGGS (12) V, GF, DF** 15  
**SMOKED SALMON DEVEILED EGGS (12) GF, DF** 18  
**BAKED BRIE V** 36  
pastry-wrapped, with fruit, nuts, honey and toasts
- ARTISANAL CHEESE BOARD V** 45  
selection of artisanal domestic and international cheese with crackers, breads, relish, chutney, dried fruit and nuts



- SHRIMP COCKTAIL GF, DF** 50  
poached shrimp, cocktail sauce, lemon wedges

## WINE

### SPARKLING

- Pierre Moncuit Rosé Brut Grand Cru, Champagne, FR 75  
Canard-Duchêne Brut Authentic NV, Champagne, FR 54  
Gruet Sauvage Sparkling Rosé, Albuquerque, NM 30  
Santomè Prosecco, Veneto, IT 18

### WHITE + ROSÉ

- Stolpman Vineyards 'Love you Bunches' Rosé, Central Coast, CA 26  
Figuère Rosé Méditerranée, Provence, FR 22  
Lieu Dit Sauvignon Blanc, Santa Ynez Valley, CA 30  
House of Brown Chardonnay, Napa Valley, CA 23  
Mylonas Assyrtiko, Attiki, GR 21

### RED

- The Wonderland Project 'Two Kings' Pinot Noir, Sonoma, CA 38  
Dime Cabernet Sauvignon, Central Coast, CA 29  
Turner Pageot Grenache Le Rouge, Languedoc, FR 26  
Pavette Pinot Noir, Napa Valley, CA 18

## DESSERTS

- EASTER CUPCAKES (6) V** 24  
large vanilla, chocolate and red velvet cupcakes with pastel colored frosting and spring decorations



- EASTER COOKIES (6) V** 30  
beautifully hand decorated butter cookies
- EASTER CAKE POPS (8) V** 24  
assorted flavor cake pops hand decorated for Easter

## WHOLE CAKES

6" serves 6–8

- STRAWBERRY LEMON V** 45  
white cake, lemon curd, strawberry jam and vanilla custard iced in strawberry buttercream
- COCONUT CREAM V** 45  
white cake, vanilla bean pastry cream and coconut flakes iced in vanilla buttercream



For more info and to place your order, please visit  
**GODDESSANDGROCER.COM**

## ORDER DEADLINE



All Easter orders must be confirmed with payment by Wednesday, March 27th at 12pm. We are not able to take any orders after this time. Alternatively, we will have a plentiful supply of Easter food in our stores if you are unable to order by the deadline.

## HELPFUL HINTS FOR PLACING YOUR ORDER

All menu items are fully cooked. Heating instructions will be included with your order, as well as available on our website. For a la carte items, as part of a full meal, our entrées generally serve 2–3 per pound, and our sides 3–4 per pound. Items listed as sold by the pound are a minimum of one pound. We accept Visa, Mastercard, Discover and American Express, and payment is required to finalize and process your order.

## EASTER DELIVERY + PICK UP

Delivery is available for orders of \$150 or more (before tax and delivery fee). Delivery fees start at \$30 and are based on location. We recommend placing your order as soon as possible to secure a delivery slot. We will schedule deliveries in 3-hour delivery windows, and we are not able to accommodate special/precise time requests. Deliveries will take place on: Saturday, March 30th between 9am and 3pm. No deliveries Easter Sunday. You may select a window when ordering. Delivery windows will be as follows:

**Saturday, March 30th: 9am – 11am | 11am – 1pm | 1pm – 3pm**

If no one is home at the time of delivery, your order will be redelivered at the end of the driver's route, and you may be charged an additional delivery fee for the return service.

### EASTER PICKUP

Orders of any size may be placed for pickup at any of our three locations on Saturday, March 30th and Sunday March 31st:

Bucktown: 1649 N Damen Ave 9am – 4pm

Fulton Market : 911 W Randolph 9am – 4pm

Gold Coast: 1127 N State Street 9am – 4pm

## SPECIAL NEEDS + SPECIAL REQUESTS

While we have gone to every effort to ensure that the allergens information provided is correct, we do not operate an allergen-free kitchen and cannot claim that any menu item is allergen-free. All common allergens are present and processed in our facility. Holidays are extremely busy here at Goddess Central. We are unfortunately unable to take special orders, modify items/recipes, prepare foods from other menus or package foods in vessels or amounts other than those on the menu.

**Thank you for trusting us with your holiday meal. We wish you a Happy Easter!**