



Easter Brunch

2026

Includes Fresh-Baked Scones and Choice of Brunch Cocktail or Soft Drink:

Bloody Mary, Mimosa, Bellini, Orange, Grapefruit or Cranberry Juice, Soda

CRAFT BRUNCH COCKTAILS

*Price shown to substitute first/included cocktail – Additional cocktails charged at full price

Elderflower Cocktail *Add \$5 – St. Germain Elderflower Liqueur, Sparkling White Wine

thyme Sangria *Add \$8 - Red Wine, Seasonal Fresh Fruits, Splash of Soda

Blood Orange Margarita *Add \$10 – Don Julio Blanco, Blood Orange Purée, Fresh Lime

Cucumber Vodka Bloody Mary *Add \$5 – Organic Cucumber Vodka, Our Bloody Mary, Cucumber

Eggs

thyme Eggs Benedict

Poached Eggs on Potato Cake, Black Forest Ham, Sautéed Mushroom, Hollandaise – Grilled Vegetable Stack

Spinach, Fresh Ricotta & Roasted Tomato Quiche

Seasonal Fresh Fruit, Organic Greens & White Balsamic Vinaigrette

Grilled Skirt Steak & Scrambled Eggs* Additional \$6

Two Farm Fresh Eggs, Herb Crisp

Smoked Salmon Benedict

Poached Eggs on Buttermilk Biscuit, Spinach, Smoked Norwegian Salmon, Hollandaise – Herbed Home Fries

Entrees

Crispy Jumbo-Lump

Crab Cake Burger* Additional \$3

Organic Greens, Beefsteak Tomato, Avocado & Chipotle Aioli on a Challah Roll

Challah French Toast

Berry Compote, Vermont Maple Syrup

Miso-Marinated Salmon Bowl

*Steamed Farro, Edamame, Red Cabbage Ginger Slaw
Organic Greens, Miso Vinaigrette*

Marinated Chicken Kabob

*Garlic Marinated Chicken Breast, Saffron Basmati Rice
Fattoush Salad, Cucumber Yogurt Sauce*

Fresh Ricotta Cavatelli

Oven Roasted Tomato, Spinach

Fresh Ricotta, Basil Walnut Pesto

**Add Jumbo Grilled Shrimp – Additional \$7*

- Additional Holiday Brunch Specials -

Chef's Selection of Seasonal Entrees

\$55

INCLUDES BASKET OF BREAKFAST PASTRIES

Choice of Coffee, Tea or Decaf

CHILDREN UNDER 10 YRS: \$32

Includes Choice of Entrée and Milk or Juice

Challah French Toast with Fresh Fruit & Maple Syrup

Pasta with Marinara

Chicken Fingers with French Fries

Sides

Applewood-Smoked Bacon \$7.50 Parmesan Pomme Frites \$10 Crispy Onions \$7

Sautéed Spinach \$8

Grilled Asparagus \$10

Buttermilk Biscuits (2) with Strawberry Chutney \$6

Sweet Potato or English Fries with Chipotle Aioli / Truffle Aioli Dipping Sauces \$8

Sorry, No Sharing or Substitutions. 20% gratuity will be added to parties of 6 guests or more