

THE CHEF & I

BRUNCH MENU

4 COURSE CHEF'S TASTING 45

FOR A CULINARY ADVENTURE OF TASTES, TEXTURES AND CREATIVITY, CHOOSE TO EXPERIENCE WHAT THE CHEFS HAVE BEEN PERFECTING FOR YOU TODAY.

AMERICAN SPICED SHRIMP AND GRITS 23

KENTUCKY WHITE GRITS INFUSED WITH CREAM AND ARTISAN CHEESES, TOPPED WITH SPICED AMERICAN LARGE SHRIMP AND OUR HOUSE BACON AND TOMATO PAN SAUCE WITH FRESH HERBS AND GARLIC

PAN ROASTED CRISPY DUCK AND WAFFLES 29

FARM RAISED RENDERED CRISPY SKINNED DUCK BREAST, BASTED IN DUCK FAT AND COOKED MEDIUM RARE, SLICED OVER DUCK FAT INFUSED WAFFLES, MACERATED MAPLE BLACKBERRIES, SAGE BUTTER

BEEF TERES MAJOR STEAK AND EGGS 28

ROLLED IN OUR HOUSE RUB AND COOKED TO TEMPERATURE, SLICED OVER A WILD MUSHROOM DUXELLE AND TOPPED WITH TWO SUNNY SIDE EGGS, CRISPY PAN ROASTED OYSTER MUSHROOMS

SAGE AND GARLIC MARINATED CHICKEN BREAST 21

AIRLINE CUT CHICKEN BREAST MARINATED IN OLIVE OIL. FRESH SAGE, SEA SALT, GARLIC CLOVES AND CRACKED PEPPER, PAN SEARED AND ROASTED CRISPY, SLICED OVER A CREAMED SEASONAL SWEET CORN SUCCOTASH WITH WHITE WINE, CREAM AND FRESH HERBS

SEARED AHI TUNA STEAK 27*

SUSHI GRADE AHI TUNA SEASONED WITH OUR HOUSE MADE FURIKAKE JAPANESE SEASONING, SEARED IN OLIVE OIL RARE, SERVED OVER A CHILLED AVOCADO AND COCONUT JASMINE RICE, WILD MUSHROOMS AND UNAGI.

HOUSE GROUND THAI BEEF AND POTATO HASH 20

OUR HOUSE GROUND BEEF TERES MAJOR STEAK SEASONED WITH GINGER, CHILIES AND MINT, COOKED WITH CRISPY YUKON POTATOES, WILD MUSHROOMS AND PEPPERS, SERVED OVER A ROASTED MISO COCONUT BROTH AND TOPPED WITH A SUNNY FARM EGG

BRINED AND SMOKED SALMON BENEDICT 19

ON BUTTERED FOCACCIA, CARAMELIZED WHITE WINE ONIONS, TRADITIONAL HOLLANDAISE SAUCE, SUNNY SIDE EGG, GOAT CHEESE, RED ONION, CAPER BERRIES AND CRISPY CHEESY POTATO HASH

HOUSE CURED BACON AND TOMATO BENNY 18

HOUSE CURED THICK CUT BACON, SLICED BEEFSTEAK TOMATO, BUTTERED FOCACCIA, ROASTED PEARL ONION PAN SAUCE, SUNNY SIDE EGG, CRISPY CHEESY POTATO HASH

ROASTED BUTTERNUT SQUASH CAPRESE BENEDICT 19

SLICED BEEFSTEAK TOMATO, WHOLE MILK MOZZARELLA CHEESE, ROASTED BUTTERNUT SQUASH MEDALLIONS, VIRGIN OLIVE OIL, PISTACHIO PESTO, SUNNY SIDE EGG

LOCAL GROUND SAGE PORK SAUSAGE BENEDICT 21

WOODSMOKE FARMS GROUND PORK SAUSAGE SEASONED WITH HERBS AND SPICES, PAN ROASTED OVER CRISPY FOCACCIA BREADS, CARAMELIZED SWEET ONIONS WITH A ROASTED PORK DEMI AND A SUNNY FARM EGG

MIMOSA BUCKET 25 · BOTTOMLESS MIMOSA 14 · TITO'S BLOODY MARY 10

* THESE PRODUCTS ARE SERVED UNDERCOOKED OR RAW – CONSUMING RAW OR UNDERCOOKED MEAT OR EGGS MAY