

Mother's Day Brunch

\$35 per person



Includes a complementary mimosa or fresh squeezed OJ

First Course

Choice of one

Deviled Eggs with Bacon Mustard

Wedge Salad

Butter Lettuce, Apples, Pumpkin Seeds, Blue Cheese, Bacon, Bacon Vinaigrette

Petite Crab Cake

Sweet Potato Strings, Greens, Red Pepper Aioli

Everything Avocado Toast

Smashed Avocado, Everything Spice Blend

Hummus

Crispy Fried Chickpeas, Lemon, Feta, Warm Flatbread

Roasted Beets

Hazelnut Granola, Goat Cheese, Baby Kale, Pomegranate Vinaigrette

Kale and Farro Salad

Dried Cranberry, Ricotta Salata, Spiced Pecans, Sweet Onion Vinaigrette

Entrée

Choice of one

Smoked Salmon Board

Crispy Potato, Chive Cream Cheese Mousse, Capers, Raw Onion, Whole Grain Mustard, Toasted Rye Bread

Creole Spiced Grilled Shrimp and Grits

Creamy Grits, Andouille Sausage Gravy, Leeks, Parmesan

Crab Eggs Benedict

Two Poached Eggs, Lump Crab, Hollandaise, Homemade English Muffins

Belgian Waffle

Grand Marnier Soaked Berries, Red Bliss Potatoes, Breakfast Sausage

Huevos Rancheros

Black Beans, Chorizo, Corn Tortilla, Pico de Gallo, Avocado, Fried Egg, Fresh Cut Herbs, Fried Queso Fresco, Jalapeno, Red Bliss Potatoes

Mushroom Omelette

Local Kennett Square Mushrooms, Fontina Cheese, Fresh Cut Herbs, Red Bliss Potatoes

Farm House Burger

Cabot Cheddar, Zesty Mayo, Lettuce, Tomato, Sunny Side Egg, Fries, Soft Burger Roll

Steak and Eggs

Grilled Hanger Steak, Two Eggs, Rosti Potato, Chimichurri

Duck Confit Hash

Duck Fat Fried Potato, Caramelized Red Onion, Sunny Side Egg, Spring Onion, Toast

Fried Eggplant

Slow Roasted Cherry Tomatoes, Arugula, Saffron Aioli, Parmesan, Toasted Focaccia, Served with Greek Salad (V)

Ricotta & Cauliflower Ravioli

Sage Brown Butter, Scallion, Purple Cauliflower Giardiniera, Pistachio, Parmigiana