



Mother's Day Brunch

\$55 PER PERSON

House Made Buttermilk Biscuits with butter and jam

FIRST COURSE – CHOOSE ONE

Crispy Potato Pave, crème fraiche, Italian caviar

Shrimp Aguachile, avocado, red onion, tomatillo, cucumber

Iberico Ham Toast, whipped ricotta, truffled hazelnuts, roasted strawberries

Brioche Herb Beignets, chive cream, rhubarb jam

Little Gem Salad roasted poblano-quark dressing, pepita crumb, radish, red onion, queso fresco

Avocado Toast, kumquat, aged goat cheese, salsa macha, grilled sourdough

SECOND COURSE – CHOOSE ONE

Chicken and waffles, fennel chile fried chicken, yeast waffle, applewood smoked bacon, sunny side egg, sweet and spicy glaze

Crispy Sourdough Pain Perdu, Bananas foster, lime semifreddo, caramel

Porcelet Porchetta, smoked chile romesco, maple glaze, fried egg, potato crisp

Wagyu Burger, buttered potato roll, caramelized onion, aged cheddar, whole grain mustard aioli

Steak Frites and Eggs, herb marinated strip steak, sunny side eggs, chimmi churri, crispy potatoes

Lobster Benedict, butter poached lobster, hollandaise, toasted brioche, arugula, oven dried tomato

Supplement \$10

Please inform us of any food allergies. Consuming raw or undercooked meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

EXECUTIVE CHEF DWAIN KALUP



SPARKLING

- 12 Vai Lambrusco Secco, Italy // vibrant ruby red, dry, fruity, fresh, harmonious, aromatic with violet scent
- 14 St. Kilda Brut, Australia // green apple, citrus, crisp
- 18 La Folie Rosé, Maison Mirabeau, Provence, France // aromatic, passion fruit, mango, fine bubbles

WHITE

- 14 Weingut Stadt Krems, Grüner Veltliner, Kremstal, Austria // crisp, clean minerality, peppery finish
- 14 Allan Scott, Sauvignon Blanc, Marlborough, New Zealand // pomegranate, passion fruit, citrus
- 14 Tiefenbrunner, Pinot Grigio, Alto Adige, Italy // green apple, pear, citrus, and fresh alpine minerality
- 16 Dough, Chardonnay, North Coast, California // lemon curd, and stone fruit with light oak
- 16 Skouras, Moscofilero, Peloponnese, Greece // crisp acidity, honeysuckle, violets
- 18 Smith and Shaw Sauvignon Blanc, Australia // tropical, herbal, bright and fresh

ROSÉ

- 12 Figuière, "Le Saint-André," Provence, France // rich, full of fruit and spice

RED

- 15 La Madrid Malbec, Argentina // blackberry, and violet with hints of cocoa and spice
- 15 Little James' Basket Press "Micro-Cosme," Rhône Valley, France // plum, and pepper with soft tannin
- 15 Faustino Reserva Rioja Tinto, Spain // oak, clove, cinnamon, gingerbread nose, black cherry, dark fruit
- 18 Annabella, Pinot Noir, Russian River Valley, CA // cherry, plum, pepper, nutmeg, vanilla
- 18 Zenato, Valpolicella Superiore, Veneto, Italy // black cherry, spices, black currant, chocolate
- 18 Justin, Cabernet Sauvignon, Paso Robles, CA // black berry, tobacco, vanilla, oak

BEERS

- 10 Allagash White Witbier //ME// 5%
- 10 2SP Delco American Amber Lager //PA// 4%
- 10 Finback Crispy Morning Pilsner //NY// 5%
- 10 Levante Tickle Parts NEIPA //PA// 7%
- 10 Other Half Green Flowers AIPA //NY// 6.8%
- 12 Other Half Daydream in Green imperial IPA//8.1%
- 12 The Veil Master Shredder Hazy IPA//NY// 5.5%
- 10 Tripping Animals No Mames Light Lager //FL// 4%
- 10 Dewey Beer Sunset Eclipse Stout //DE//6%
- 8 Peroni Italian Lager //IT// 5%
- 9 Athletic Brewing Free Wave IPA //CT// N/A