EASTER BRUNCH

— SUNDAY, APRIL 5TH, 2026 —

THREE COURSE PRIX FIXE | $65 PER PERSON

FIRST COURSE
SELECT ONE

HOUSEMADE RICOTTA V
mishmish, honey, olive oil, sourdough toast

DUCK EMPANADAS
smoked duck bacon, creamy corn, hot honey, chives

CHEESY GARLIC BREAD V
boursin fondue, parsley

HUEVOS RANCHEROS TOSTADAS* V
crispy corn tortilla, black bean purée, fried egg,
chipotle, avocado, cotija cheese, cilantro

BUFFALO DEVILED EGGS
bleu cheese crumble, chicken chicharron, chive

EXECUTIVE CHEF
ALEX CABRERA

V = VEGETARIAN | VG = VEGAN
DF = DAIRY FREE | GF = GLUTEN FREE

Please be advised that menu items may contain or have
come in contact with milk, eggs, wheat, peanuts, tree nuts,
soybean, sesame, fish or shellfish. Allergy information
for all menu items is available through your server.
*Items marked with an asterisk are cooked to order and
may be served raw or undercooked. Consuming raw or
undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness especially if
you have certain medical conditions..

SECOND COURSE
SELECT ONE

SPRING PEA FRITTATA GF
fresh ricotta, asparagus, crispy prosciutto

BLACKENED SHRIMP & GRITS
buckwheat grits, andouille sausage, poached egg, crispy potato

CHICKEN 'N' WAFFLE
extra-crispy chicken, bleu cheese slaw, housemade hot honey

LT BURGER*
dry-aged smashburger, cheddar, ltop, fancy sauce, fries
make it a double patty +8; gluten free bun +2

STEAK & EGGS*
marinated skirt steak, asparagus, scrambled eggs, salsa picon,
parmesan, shoestring potatoes

HERB-CRUSTED LAMB CHOPS* GF   +20
olive oil potatoes, blistered tomatoes, pickled onions,
classic chimichurri

30-DAY DRY-AGED RIBEYE* GF   +25
garlic butter, simple greens

THIRD COURSE
SELECT ONE

WILD BLUEBERRY CHEESECAKE V
white chocolate, freeze-dried wild blueberries, vanilla chantilly

CHOCOLATE LAVA CAKE V
marinated strawberry, strawberry sorbet, strawberry powdered sugar

BUTTERSCOTCH POT DE CRÈME V
wafer & hazelnut crumble, vanilla chantilly

GELATO TRIO V, GF
choice of vanilla bean, dark chocolate, or espresso