

Mother's Day Brunch

Adults \$58 / Children \$17 (order from the Children's Menu)

Bottomless Champagne or Mimosas or Orange Juice, Soda or Coffee

Beignets and Ambrosia

Fresh Seasonal Fruit with a Sweet Yogurt & and Home Made Granola
Served with a plate of our Puffy Beignets

Choice of One Entrée

Surf and Turf

Blue Crab Cake, Poached Organic Egg, "Veuve" Hollandaise Sauce
Braised Beef Short Rib, Port Wine Reduction, Baby Spinach
Served with Roasted Potatoes

Chimichurri Grilled Skirt Steak & Eggs

Grilled Skirt Steak, Potato Gratin, Organic Poached Egg
Served with and Peperonata, Baby Arugula & Artisan Bread

Savory Maine Lobster Crepe

Crepe Filled with Sauteed Baby Spinach, Oven Roasted Tomatoes, and Parmesan & Gouda
Béchéamel Sauce. Served with Two Sunny Side Up Eggs and House Salad

Farmer's Veggie Frittata

Organic Egg Whites, Baby Spinach, Mushroom, Roasted Tomatoes, Avocado and
Smoked Gouda Cheese. Served with Roasted Potatoes and Artisan Bread

Shrimp Parma Rosa Pasta

Pacific Jumbo Shrimp, Torchio Pasta, Parma Rosa Sauce, Crispy Pancetta, English Peas, and Garnished
Basil & Parmesan Cheese

Lemon Ricotta Pancakes with Maple Glazed Pork

Two Lemon Ricotta Pancakes topped with Ricotta Mousse, Blueberry Chutney & Dusting of Powdered Sugar
Served with Warm Maple Syrup, Two Organic Eggs any Style, and Roasted Maple Glazed Ham

Buttermilk Fried Chicken

Free-Range Fried Chicken Breast Topped with Homemade Gravy and Garnished with Arugula,
Cherry Tomato. Served with a Buttermilk Biscuit and Two Organic Eggs

Smoked Scottish Salmon Benedict Croissant

Two Poached Eggs with Thinly Sliced Smoked Salmon, Sautéed Baby Spinach, Chive Mascarpone
Fried Capers, and a "Veuve" Hollandaise Sauce over a Croissant. Served with House Salad

Plus sales tax & gratuity. Regular menu will not be offered 7:00 am – 4:30 pm.