

Father's Day Craft Beer Brunch

Adults \$60 / Children \$18 (order from the Children's Menu)

*Enjoy a Local Craft Beer or a Glass of Champagne, Mimosa
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 Mascarpone Parmesan Cheese Polenta*

Pork Carnitas Egg Benedict

*Two Poached Eggs with Braised Pork Shoulder, Roasted Poblano Peppers
"Veuve" Hollandaise Sauce over a Sourdough Toast Bread Garnished Pickled Red Onion
Served with Rosemary Roasted Potatoes*

BBQ Beef Brisket Sandwich

*Hickory Smoked Beef Brisket, Emmental Swiss Cheese, Sliced Pickled, Apple Cider Vinegar Cole Slaw,
Whole Grain Mustard Aioli and Served on Rye Toast Bread with French Fries.*

Heirloom Bell Pepper & Cauliflower Frittata

*Organic Egg Whites, Heirloom Bell Peppers & Cauliflower
Parmesan Cheese, Bechamel Sauce, Served with Roasted Potatoes and Artisan Bread*

Miso Glazed Ahi Tuna

*Seared Ahi Tuna, Grilled Yellow Bell Peppers, Gem Lettuce, Roasted Macadamia Nuts, Heirloom
Tomatoes, Mango, Avocado, Sugar Snap Peas, Bread Croutons, Agave Red Miso Glazed
Served with Poached Medium Egg,*

Steak & Organic Eggs with Lemon Ricotta Pancakes

*Two Lemon Ricotta Pancakes topped with Lemon Curd and Blueberry Chutney & Dusting of Powdered Sugar
Served with Warm Maple Syrup, Two Organic Eggs any Style and Skirt Steak*

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