

Mothers day brunch 2016

starts with complimentary amuse bouche

brunch for mom - 6 course chef's tasting for two \$45 **bottle of sparkling white wine or rose \$25**

egg* truffled egg scramble, applewood smoked bacon

smoked beet soup cherry smoked beets, crème fraiche

empanadas roasted free range chicken, sweet paprika aioli

charcuterie chicken liver pate, prosciutto, accoutrements, crostinis {add creamy burrata - \$6 supplement}

hash polyface pork belly, manchego

fried apple pie warm dulce de leche, lavender honey, cinnamon sugar, vanilla bean ice cream

brunch plates

smoked arctic char omelette*^ 15 caramelized onion, horseradish crema, homefries, mesclun

braised pork belly*^ 16 polyface belly, cuban bean puree, sunny egg, rice, adobo BBQ

almond ricotta pancakes 15 house ricotta, grade A maple syrup, homefries, applewood smoked bacon

wild mushroom omelette*^ 15 manchego, homefries, mesclun

truffled eggs*^ 15 egg scramble, applewood smoked bacon, homefries, mesclun

small plates

shrimp & grits^ 10 tiger shrimp, venison blueberry sausage, stoneground grits

empanadas 10 roasted chicken, piquillo pepper, sweet paprika aioli

crème fraiche wings^ 10 kendall farms crème fraiche, korean chili paste, oyster sauce

lunch plates

house gnocchi 22 asparagus, pesto genovese, wild mushrooms, manchego

PEI mussels^* 16 saffron coconut broth, chinese sausage, crostinis

panko chicken sandwich 16 brined free range chicken, truffle aioli, house pickles, brioche bun, fries

seared scallops^* 23 coconut risotto, scallions, basil ice cream

Please alert your server of any food allergies or dietary restrictions. Due to special precautions the food may take longer to make. Our food is designed with thoughtful flavor combinations, we do not encourage substitutions.

Parties of 6 or more are subject to 20% service gratuity.

* - consuming raw or undercooked foods may increase your risk of food borne illness. Meals are cooked to order - good food takes time.

^ - upon request menu item can be made without gluten ingredients. Please note that fried items may be cross contaminated.

Chef Juste Židelytė