

easter brunch.

\$54/adults
\$19/age 12 & under
\$free/ 4 & under

CARVED FILET MIGNON

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CARVED SMOKED PASTRAMI BRISKET
mustard sauce, horseradish cream, braising jus

BROILED SCOTTISH SALMON

garlic-caraway cream

JUMBO SHRIMP COCKTAIL

cocktail sauce, Tabasco, horseradish, lemon

ASSORTED DEVEILED EGGS

classic, blue crab, black truffle

THICK CUT BACON

LARRY'S BREAKFAST SAUSAGE

BAKED EGG & CHEESE STRATA

ROASTED FINGERLING POTATOES

GREEN BEAN CASSEROLE

BAKED WHITE CHEDDAR MAC & CHEESE

SMOKED POTATO SALAD

ASSORTED TOAST & BUTTER ROLLS

ASSORTED FRUIT DISPLAY

DARK CHOCOLATE POT DE CREME

carbonated sugar

BANANAS FOSTER BREAD PUDDING

spiced rum, real whipped cream

BLOODY MARY BAR

\$13ea

\$30 bottomless

house bloody mary mix

Vodka or Gin

olives, celery, horseradish, tabasco, pepperoncini,
lemon, pickles, jalapenos, blue cheese, shrimp
cocktail, bacon, pickled garlic, Old Bay

*For parties of 6 or more, an automatic gratuity of 20% may be applied

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. ©2025 Born & Braised

