

# mother's day brunch.

\$59 per person  
\$20 age 12 & under

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**GARLIC-HERB CARVED FILET MIGNON**  
horseradish cream, cognac peppercorn sauce

**BROILED WHOLE NORWEGIAN SALMON**  
Rosé cream sauce

**MARYLAND JUMBO LUMP CRAB CAKES**  
piquillo pepper remoulade

**BRAISED WILD BOAR SHANKS**  
guajillo chile jus

**COLD SMOKED SALMON**  
heirloom tomatoes, red onion, artichokes, whipped cream cheese

**BACON STEAKS**  
extra thick bacon, bacon-onion marmalade

**HOMEMADE QUICHE**  
goat cheese & asparagus, wild mushroom & Gruyère

**LARRY'S BREAKFAST SAUSAGE**  
**GOAT CHEESE GNOCCHI MAC & CHEESE**  
**1000 LAYER POTATO GRATIN**  
**GRILLED ASPARAGUS**  
**HEIRLOOM CARROTS W/HEMP SEEDS**  
**ASSORTED PASTRY & BUTTER ROLLS**  
**EXOTIC FRUIT DISPLAY**

**DARK CHOCOLATE POT DE CREME**  
peanut chocolate bark

**TIRAMISU**  
house made classic

**HOUSE CHURNED ICE CREAM**  
lemon-poppysseed

**PREMIUM COFFEE INCLUDED**

## FRESH JUICE MIMOSA BAR

\$9/glass

\$39/bottle

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Yori Sparkling White Aromella  
Yori Sparkling Rose

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## FRESH JUICES

grape, orange, cantaloupe, blueberry, apple

\*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

