



# Brunch “42”

## Prix Fixe Menu

Includes a choice of a one 60 minute bottomless Brunch Cocktail, one Starter, and one Main

### Brunch Cocktails

Bloody Mary/Maria

Bellini

Mimosa

Snowdonia Lager

### Starters

#### Greek Yogurt Parfait

*Greek yogurt, fresh fruit, granola, honey drizzle*

#### Salmon & Prosciutto Plate

*Smoked salmon, thin sliced prosciutto, dill cream cheese, pickled red onion, capers, with homemade crostini*

#### Shrimp & Grits

*Secret Creole recipe, jumbo Gulf shrimp, andouille & bacon gumbo sauce, over a bed of creamy grits*

#### Potato Pancakes

*Pan fried shredded potato, with sour cream, cucumber dill, applesauce*

### Mains

#### Steak & Eggs +10

*10oz. Hangar steak, bearnaise, 2 eggs any style, fresh cut home fries*

#### Rarebit Benedict

*English muffin, ale infused cheese, poached egg, bearnaise sauce, Choice of bacon, prosciutto, portobello, Steak + 6*

#### Spaghetti alla Carbonara

*Eggs, pecorino romano, cracked black pepper, imported guanciale*

#### Avocado Toast

*Grilled sourdough, smashed avocado, red onion, poached egg, balsamic drizzle*

#### Wings & Waffles

*Our famous Snowdonia smoked wings, tossed in a sweet and tangy sauce, with fluffy belgian waffles, fruit and maple syrup.*

#### Trestoria Breakfast Sandwich

*Ciabatta roll, peppers & eggs, homemade Italian sausage, provolone, fresh cut home fries*

#### Brioche Toast

*Thick cut brioche, mixed berries, bourbon butter, maple syrup*



Menu curated by Trestoria Catering & Kitchen