

# Mother's Day Brunch

Buy one appetizer and one entree,  
get a dessert for free!



## APPETIZERS

### Baked Brie *vg* 16

crisp phyllo | Moroccan spiced honey almonds | berries | crostini

### Sticky Bun *vg* 9

House-made warm cinnamon roll | salted pecan caramel | whipped butter

### Bruschetta de Carpaccio *gfo* 16

Peppercorn seared beef tenderloin\* | aioli | grilled artichoke | sweet pepper balsamico

### Catalan Mussels *gfo /df* 16

Fresh sauteed mussels | smoked paprika chorizo tomato broth | grilled bread

### Farm to Table Salad *vg* 16

our chef's special combination featuring the best of locally sourced ingredients with a vinaigrette du jour

### Crab Bisque 9 /12.5

sherried fresh crab bisque | scallions

## KIDS

### It Wasn't Me 9

one egg\* | bacon | toast

### I'm Not Hungry 9

one crêpe | bacon

### I Don't Care *vg* 10.25

kiddie mac and cheese ~Add bacon 1

### I Don't Know *vg* 10.25

flatbread pizza | tomato sauce | mozzarella ~Add pepperoni 2



\$2.50 split plate charge • 20% gratuity added to parties of 6 or more.  
No split checks on parties of 8 or more. We impose a surcharge of 3% on the transaction amount on Visa Credit Card or Debit products, which is not greater than our cost of acceptance.

## ENTREES

### Crêpes Madame 18

prosciutto & gruyere baked crêpes | 2 sunny side up eggs | creamy bechamel sauce

### Greek Breakfast *vg* 18

feta cheese zucchini fritters | 2 eggs\* any style | chopped tomato salad | tahini | harissa

### Filet Mignon Benedict *gfo* 24

grilled beef tenderloin | 2 poached eggs\* | Mediterranean biscuit | asparagus | herb hollandaise | tomato confit | seasoned potatoes

### Grilled Lamb Paillard *gf / dfo* 28

tender pounded lamb sirloin medallions | mojo verde sauce | cucumber tomato salad | feta cheese | crispy potatoes

### Tortellini Rosé 22

Cucina three cheese tortellini | blend of our San Marzano marinara and parmesan-romano cream | Tonalì sweet Italian sausage | spinach

### Pasta e Piselli *vg / dfo / vegan option* 20

rigatoni pasta | sweet pea pesto | burrata | grilled vegetables | pea shoots

### Bistro Salmon *gf / df* 33

pan-seared Scottish salmon\* | Spanish black rice | avocado salad | YaYa Farms honey grapefruit vinaigrette

## DESSERT

### Tiramisu 10.5

ladyfinger cookies | layers of mascarpone cheese infused with 4 kinds of liqueur

### Wild Berry Shortcake 10.5

house-made sweet biscuit | wild berry compote | amaretto pastry cream

### Mocha Fudge Cake 10.5

warm house-made mocha chocolate cake | chocolate ganache | vanilla gelato

### Sorbet or Vanilla Gelato 10.5

\*These items may be cooked to order and may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of a food borne illness.

#### DIETARY CIPHER:

gf = gluten free  
vg = vegetarian  
df = dairy free  
vegan = vegan  
o = option