

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. f* 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

one egg* | bacon | toast 9

I'm Not Hungry

one crêpe | bacon 9

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

Steak Paillard *gf/dfo* 28

grilled grass-fed sirloin steak* cutlet | mojo verde sauce | crispy potato arugula salad | gorgonzola cheese

Tortellini Rosé 22

Cucina three cheese tortellini | blend of our San Marzano marinara and parmesan-romano cream | Tonali 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