

BOTTOMLESS BRUNCH

Mimosa & Bellini

*sparkling wine, choice of seasonal puree,
pineapple juice or orange juice*

FOR THE TABLE

Bread Basket

*house made bread, muffins,
sea salt whipped honey butter, fruit jam (d,g)*

FIRST COURSE

Charcuterie & Cheese

*selection of cheeses & cured meats, pickled vegetables,
candied pecans, saba mostarda, crostini (d,g,n)*

Moshulu Smoked Salmon

*smoked salmon, dill cream cheese,
traditional garnishes, bagel chips (d,g)*

Vegetarian Dip

*butternut squash hummus, roasted eggplant,
greek cucumber yogurt, pickled vegetables,
grilled pita (d,g)*

ENTREE

Crispy Buttermilk Chicken

*cheddar grits, braised collard greens,
buttermilk biscuit, haba ero bbq sauce (d,g)*

Vegetarian Breakfast Skillet

*roasted autumn vegetables, cannellini beans,
crumbled feta, sunny side up egg, grilled bread (d,g)*

Apple Pie Golden Malted Waffles

*apple compote, cinnamon cream cheese,
candied pecans, bacon, maple syrup (d,g)*

Eggs Benedict *

*canadian bacon, english muffin,
breakfast potatoes, old bay hollandaise (d,g)
Sub Smoked Salmon*

Mushroom & Goat Cheese Omelette

*truffle mushrooms, sauteed spinach,
roasted tomatoes, goat cheese, breakfast potatoes,
green salad (d)*

60. Per Person

Allergies: d:dairy, g:gluten, n:nuts, s:shellfish

***EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS
OR MEAT INCREASES THE RISK OF FOOD BORNE ILLNESSES
RESERVATION REQUIRED**