

BOTTOMLESS BRUNCH

Mimosa & Bellini

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

FOR THE TABLE

Bread Basket

*chef's daily fresh baked selection,
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)*

Mezze Platter

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

ENTREE

Shakshuka Style Breakfast Skillet

feta cheese, sunny side up egg, grilled bread (d,g))

Shrimp & Grits

*pan seared shrimp, collard greens, cheddar grits,
biscuit, old bay butter (d,g,s))*

Three Cheese Vegetable Quiche

*spinach, mushroom, leeks, swiss, cheddar, boursin,
breakfast potatoes, mixed greens (d,g))*

Eggs Benedict *

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

Mushroom & Goat Cheese Omelette

spinach, roasted tomatoes (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