

# MOTHER'S DAY BRUNCH

\$55 per person

## FIRE STARTERS

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Biscuit Board <i>Honey Butter, Jelly</i>	9
Maytag Blue Cheese Potato Chips <i>Blue Cheese Crumbles, Chives</i>	11
Deviled Local Farm Eggs <i>Bacon, Dill, Phyllo Nest</i>	14

## FIRST COURSE

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Fire Roasted Tomato Basil Soup <i>Parmesan Pita</i>
Margherita Flatbread <i>Roma Tomato, Fresh Mozzarella, Basil Pesto</i>
Chopped "Wedge" Salad <i>Chopped Bacon, Blue Cheese, Onion Ring</i>
Burrata Salad <i>Strawberry, Avocado, Basil Pesto, Pistachio, Balsamic Glaze</i>

## LITTLE ONES 12

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### Waffles

*Whip Cream, Fruit*

### Chicken Strips

*French Fries*

Warning: Consuming Raw or Undercooked Meat, Poultry, Seafood,

Shellfish and Eggs May Increase the Risk of Food Borne Related Illness.

## SIGNATURE COCKTAILS

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Mimosa <i>Orange, Cranberry, Peach, Or Mango</i>	5/10
Bloody Mary <i>House Spiced Vodka, Tajin Rim</i>	7
Espresso Martini <i>Vanilla Vodka, Kahlua</i>	12

## SECOND COURSE

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Crab Cake Benedict <i>English Muffin, Avocado Mash, Tomato, Poached Egg, Sriracha Hollandaise</i>
Rotisserie Prime Rib Migas <i>Scrambled Eggs, Poblano Pepper, Black Beans, Cotija Cheese</i>
Biscuits & Gravy <i>Red Chili Pulled Pork, Redeye Gravy, Fried Egg, Crispy Shoestring Potatoes</i>
Shrimp Linguine <i>Cremini Mushroom, Heirloom Baby Tomato, Garlic Lemon Butter</i>
Braised Short Rib <i>White Cheddar Poblano Grits, Red Wine Butter</i>

## THIRD COURSE

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### Dessert Trio

Lemon Berry Cream Cake  
Raspberry Sorbetto  
Chocolate Truffon

## CAST IRON SIDES 10

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White Cheddar Poblano Grits  
Crispy Brussels Sprouts  
Mac 'n' Cheese, Aged Gouda, Cured Ham  
Roasted Onion Breakfast Potatoes

Ruben Campos, Culinary Director

**DOES NOT INCLUDE TAX OR GRATUITY**