



EASTER BRUNCH 2018

FOR THE TABLE

Fresh Biscuits | Maple Butter

STARTERS

Brussels Sprouts | Sauce Gribiche, Balsamic

Grilled Asparagus | Brioche Toast, Sunny Egg, Bacon Vinaigrette, Salsa Verde

Ricotta Toast | Roasted Beets, Citrus, Pistachio, Fine Herbs, Pickled Beet Caramel

Beets | Fresh Goat's Milk Cheese, Fennel Vinaigrette, Orange

Smoked Salmon Tartine | Crème Fraîche, Dill, Capers, Pickled Pearl Onion, Olive Oil

Spring Greens | Lamb's Lettuce, Cress, Coriander, Walnut Vinaigrette, Caramelized Walnuts, Pecorino

Farm Egg | Crispy Potato, Chorizo, Finger Lime, Cilantro

Additional First Course | 17

ENTRÉE

Omelette | Asparagus, Goat Cheese, Morel Cream

Pork Belly Benedict | English Muffin, Hollandaise, Herb Salad

Shakshuka | Poached Egg, Feta, Tarragon, Aleppo Pepper

Soft Scramble | Crème Fraîche, Chive, Green Olive Tapenade, Grilled Bread

Crispy Octopus | Potato, Tomato, Coriander, Sherry

Carbonara | Guanciale, Poached Egg, Parmesan

Flat Iron Steak & Eggs | Chimichurri

Additional Second Course | 28

Two-Course Brunch | 45

Chef | Vartan Abgaryan
2018 | Spring

Item Availability Subject To Change

An 18% Service Charge will be added to all checks and paid out to all hourly employees - Any additional tips would be shared by your service team.

If your service experience does not merit the Service Charge, our Management would be pleased to remove it from your check.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.