



EASTER BRUNCH 2019

FOR THE TABLE

Fresh Biscuits | Maple Butter

STARTERS

Brussels Sprouts | Sauce Gribiche, Balsamic

Sugar Snap Pea | Lebeh, Mandarinquat, Yuzu Koshou, Pea Tendrils, Peanut, Mint

Avocado Toast | Citrus, Nori, Jalapeño, Red Onion, Cilantro, Radish

Spring Radish | Smoked Avocado Butter, Sourdough, Pine Nut, Fine Herbs, Lemon

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

Butter Leaf | Snow Pea, Citrus, Smoked Almond, Meyer Lemon Vinaigrette

Butatta | Pistachio Pesto, Beets, Pomegranate Molasses

Additional First Course | 17

ENTRÉE

Omelette | Asparagus, Goat Cheese, Morel Cream

Eggs Benedict | Prosciutto Cotto, English Muffin, Hollandaise, Herb Salad

Shakshuka | Poached Egg, Feta, Tarragon, Aleppo Pepper

Shrimp | Grits, Calabrian Butter, White Cheddar, Scallion

Braised Bacon | Shelling Beans, Poached Egg, Blistered Tomato

Cacio e Pepe | Poached Egg, Pecorino

Flat Iron Steak & Eggs | Mojo Rojo, French Fries

Additional Second Course | 28

Two-Course Brunch | 55

Chef | Javier Lopez
2019 | Spring

*****MENU ITEMS 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.