Easter Brunch

Sunday, April 20th | 10A - 4P

ENTRÉES

HOUSE SALAD \$15 ADD SHRIMP \$10, BROASTED CHICKEN \$8, PRIME RIBEYE \$12

CURATED FRUIT SELECTION \$18GREEK YOGURT AND GLUTEN FREE GRANOLA

PRIME RIB CARVED TABLESIDE \$46
TRUFFLE MASHED POTATO & SAUTÉED ASPARAGUS

SHRIMP & GRITS \$21

CHICKEN & WAFFLES \$18

BEET CURED SALMON \$24 CRISPY CAPERS, DIJON AIOLI, BACON WALNUT BREAD

STEAK TARTARE & CURED DUCK EGG \$28

6OZ STEAK & EGGS COOKED TO ORDER WITH CHIMICHURRI SAUCE \$39

AVOCADO TOAST WITH EGGS COOKED TO ORDER \$18

WAGYU BURGER WITH HAND CUT FRIES \$21

DESSERTS

CREPE CAKE \$12

VANILLA BUTTERCREAM, POWDERED

SUGAR AND FRESH MINT

LAYERED STRAWBERRY SHORTCAKE \$12

INDIVIDUAL FRUIT TART \$12 VANILLA PASTRY CREAM, FRESH BERRIES AND MINT



