



— Bar + Supper Club —

# NICK'S QUORUM

## MOTHER'S DAY BRUNCH

Sunday, May 10th | 10:00a - 2:00p

Three course prix fixe dinner | \$34.95 per person plus tax and gratuity

*FIRST...A COMPLIMENTARY BELLINI FOR MOM!*

### APPETIZER

CHOOSE ONE, SERVED FAMILY-STYLE

**CINNAMON ROLL WAFFLE** | gooey cream cheese glaze, real whipped cream

**CHEESE TRAY** | purple haze lavender goat cheese, artisan crackers, fig jam

**SALMON TOAST** | crispy capers, dijon aioli, multigrain bread

### ENTREE

CHOOSE ONE

**SHRIMP & GRITS** | cheddar-chorizo creamy polenta, cajun-seasoned gulf shrimp

**CHICKEN & WAFFLES** | broasted chicken, golden-brown signature belgian waffle, maple-gochojang syrup, topped with maple-brown butter

**PRIME RIBBENEDICT** | poached egg, shaved prime rib, ranch hollandaise, english muffin

**GRILLED BUTTERNUT SQUASH "STEAK"** | roasted & grilled butternut squash, green and yellow zucchini, corn, green pea risotto

**BROWN SUGAR-BRANDY GLAZED SALMON** | local brickway brandy glaze, creamy polenta, pan-seared atlantic salmon +6

**\*SIGNATURE TABLESIDE PRIME RIB** | green bean almondine, sweet potato mash +15

### DESSERT

SERVED FAMILY-STYLE

#### CHOCOLATE TORTE & LEMON PUDDING CAKE

chocolate torte is made using the finest milk and dark chocolate with an oreo crust

lemon pudding is served with fresh berries

Executive Chef Cyndi Long

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the consumer's risk of foodborne illness.