

Mother's Day Brunch Sunday May 9, 2021
Open for INDOOR dining with tables appropriately spaced
Outdoor on the front porch and side patio
Curbside and To Go

Mother's Day Brunch Sunday May 9, 2021 11-3
\$40.50 per person 3-Course Brunch +beverages+tax+gratuity

For the Table- Mini butter croissants

1st Course

Cool Breeze Farms Mixed Greens-Mixed greens, strawberries, goat cheese, candied nuts, dark balsamic vinaigrette

Chopped Iceberg-Tomato, cucumber, bacon, smokey buttermilk Rogue Valley blue cheese dressing

Chopped Romaine-Creamy Caesar dressing with Meadow View Farm eggs, Parmignano-Reggiano cheese, croutons

Jumbo Shrimp Tempura-3 Texas jumbo shrimp, flash fried, Thai chili sauce

Blue Crab Fritters-Old Bay remoulade

Creamy Kennett Square Mushroom Soup-Reggiano cheese, truffle oil

House Made Mozzarella-flash fried with marinara

2nd Course

Steak and Eggs-6 oz. Filet over parmesan grits, 3-egg hard scramble, BP steak sauce

Spring Quiche-baby spinach, tomato, feta, tomato confit, house made hash brown

Turf Omelet-chopped ribeye, local cheddar, caramelized onions, house made hash brown

4 oz. Eastern Shore Crab Cake-wild rice, spring asparagus, jalapeno tartar sauce

Buttermilk Fried Chicken and Waffles-served with whipped butter and Pennsylvania maple syrup

Marinated Faroe Island Salmon-local greens, cucumbers, snap peas, sesame-soy dressing

Sautéed Texas Jumbo Shrimp-hazelnut-chile romesco, parmesan grits

House Ground Wagyu and Brisket Burger-tomato jam, bourbon glazed bacon, local cheddar, house cut fries

3rd Course

Mini Bourbon Crème Brûlée

Mini Flourless Chocolate Torte-raspberry drizzle, Chantilly cream

House Made Carrot Cake (no nuts)

Additional Items

12 oz. Center Cut NY Strip Steak - over parmesan grits, haricot vert, Cabernet reduction (\$15 extra)

16 oz. Bone-in Prime NY Strip Steak - over parmesan grits, haricot vert, Cabernet reduction (\$30 extra)

Kid's Under 12-\$22.50

1st course-

Petite Chopped Caesar Salad

or

Crispy mini flatbread with mozzarella and marinara

2nd Course-

Belgium Waffle-local maple syrup, whipped butter, powdered sugar

Cheddar Burger+house cut fries

House Made Chicken Tenders flash fried with hand cut fries

3rd Course-

Mini Flourless Chocolate Torte-raspberry drizzle, Chantilly cream

Chocolate Chip Cookie Ice Cream Sandwich