

Mother's Day Brunch-11-2
3-course menu-\$52.50 per person +beverages+tax+gratuity
Kids under 12-\$25

• Kids Menu Under 12-\$25

• Starters

Crispy House Made Mozzarella-Fire roasted tomato sauce

House Made 3-Cheese Flatbread-Hand-made mozzarella, house made marinara

Kid's Salad-Chopped romaine, house made ranch, goldfish croutons

• Entrees

Belgium Waffle-Served with whipped cream, maple syrup

House Made Spaghetti Marinara-Parmesan cheese

House Made Crispy Chicken Tenders-Hand cut fries

Cheeseburger-Jack cheese, brioche bun, hand cut fries

• DESSERT

Kids-Vanilla Ice Cream with crumble chocolate chip cookie

• Soup, Salads & Apps

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

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

Baby Spinach Salad-Goat cheese, candied nuts, sun-dried cranberry port wine vinaigrette

Lobster Bisque-Lobster, corn garnish

Local Mushroom soup-parmesan crisp, truffle oil

Kennett Square Mushroom Tart-Sautéed local mushrooms, truffle oil and micro-greens, triple cream brie

Smoked Salmon Toast

Tosted whole grain bread, avocado hummus, red onion, radish, caper, hard-boiled egg

Local Deviled Eggs-Q/Q Farms eggs, buffalo devil, bacon crumble

Tuna Tartare*-Avocado, soy marinated onions, tortillas, wasabi

• ENTREES

Eleven Oaks Farm Wagyu Burger

Bourbon braised bacon, cheddar, BBQ sauce, LTO, fries

Loaded Brunch Panini

Pesto, wilted spinach, mozzarella, ham, egg, bacon, tomato, hand cut fries

Citrus Cured Canadian King Salmon

Street corn salad, roasted red pepper puree

House Made Seafood Ravioli-Shrimp, lobster, crab, roasted garlic cream

House Made Seasonal Vegan Chili

Kennett Mushroom Ravioli

Ricotta, truffle-parmesan cream, roasted beech mushrooms, melted leeks

6 oz. Angus Center Cut Filet Mignon

Potatoes O'Brien, cabernet reduction

Eleven Oaks Farm Wagyu Flatiron Steak Frites-6 oz. Eleven Oaks Farm Wagyu, hand cut fries, garlic aioli, cabernet reduction

Bacon+Leek+Organic Cheddar Quiche

Hashbrown crust, bourbon braised bacon, spring asparagus

BP Crab Cake-Breakfast succotash of roasted corn, peppers, tomato, French green beans, smoky remoulade

Chicken and Waffles

Belgium waffle, crispy fried chicken, maple siracha

• Mini Desserts

Smores Sensation-chocolate pot au crème, Brûlée marshmallows

or

Mini Crème Brûlée

Mini Strawberry Lemon Cake with strawberry sauce

or

Flourless Chocolate Tort