

Easter Brunch-11-2

3-course menu-\$52.50 per person +beverages+tax+gratuity

Basket of Brunch Breads for the table

Mini scones, muffins, and croissants

Whipped accompaniments

•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

• *Soup, Salads & Apps*

Cool Breeze Farms Mixed Greens

Mixed greens, creamy goat cheese, strawberries, candied nuts, dark 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

Local Mushroom soup

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

Tuna Tartare*

Avocado, soy marinated onions, tortillas, wasabi

• *ENTREES*

Eleven Oaks Farm Wagyu Burger

Bourbon braised bacon, cheddar, tomato jam, LTO, fries

Loaded Brunch Panini

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

Gulf Shrimp and Grits

NOLA spiced shrimp with peppers and onions, creamy parmesan grits

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 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, potatoes O’Brien

BP Crab Cake

Breakfast succotash or roasted corn, peppers, tomato, French green beans, smokey remoulade

Chicken and Waffles

Belgium waffle, Eric’s crispy fried chicken, maple siracha

• *Mini Desserts*

Smores Sensation-chocolate pot au crème, Brûlée marshmallows

Minie Crème Brûlée

Mini Strawberry Lemon Cake with strawberry sauce

Kids-Vanilla Ice Cream with crumble chocolate chip cookie