

May 10th, 2026, Mother's Day Brunch-11-3
3-course served menu-\$60 per person +beverages+tax+gratuity
Basket of mini croissants for the table



• Kids Menu Under 12-\$30

• 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 Fettuccine 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 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

Lobster Bisque-Lobster, corn garnish

Local Mushroom Chowder-with bacon and leeks

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

Hot crab, spinach, and artichoke dip-house made crisps

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

Cocktails and Mocktails

Bp Bloody Mary-Titos, house mix-\$12

Spicy Bloody-Titos, house mix, habanero syrup-\$12

Classic Mimosa-\$15

Bellini-Passion fruit or blood orange-\$15

French 75-\$14

Bistro Cappuccino-Oversized cappuccino topped with Baileys whipped cream-\$12

Espresso Martini-Espresso, Mt. Gay, and Kahlua-\$14

NoMosa-Mionetto Brut N/A,OJ-\$15

Strawberry Basil Lemonade+ Mionetto Brut N/A-\$15

• ENTREES

Eleven Oaks Farm Wagyu Burger

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

Canadian King Salmon-Vegetable mélange, Yuzu aioli

House Made Seafood Ravioli-Shrimp, lobster, crab

Lemon Garlic Shrimp Caesar Salad-Chopped romaine, grilled gulf shrimp

Kennett Mushroom Ravioli-Ricotta, truffle-parmesan cream, roasted beech mushrooms, melted leeks

Baked Lump Crab au Gratin-local asparagus, tri-potato hash

Crab and Leek Quiche-Bourbon braised bacon, tri-potato hash, bruschetta

Grilled Murray Farms Free-Range Chicken-Iceberg and romaine, tomato, bourbon braised bacon, soft boiled egg, blue cheese, avocado, creamy house made ranch, tobacco onions

Prime Pork Chop-grain mustard+rosemary crust, tri-potato hash, cabernet reduction

Center Cut 12 oz. Black Angus NY Strip Steak- tri-potato hash, cabernet reduction, haricot vert

Wagyu Salisbury Steak-pomme puree, mushroom+sweet onion gravy

+6 oz. Center Cut Bacon Wrapped Filet Mignon- tri-potato hash, cabernet reduction, haricot vert+\$10

• Mini Desserts

Mini Goopy Butter Cake-mascarpone caramel
Sweet Cake with Strawberry Crème Anglaise

or
or

Mini Crème Brûlée
Mini Chocolate Pot au Crème

