

Easter Sunday Brunch

April 12, 2020 serving from 11-3pm reservations suggested

\$46 per person

hot crossed buns/sour cherry bread/home made strawberry jam/whipped lavender butter

To Start

spring pea velouté
fennel pollen chantilly
morel mushroom risotto
sugar snap pea's and tendrils
two romaine caesar
house made tapenade focaccia/white anchovy/grana padano
beef carpaccio
quinoa/feta/watercress/banylus vinaigrette
seared diver scallops
house crafted angle hair pasta/truffles/citrus butter

Entrée's

lobster cobb salad
marbled dixie knoll farm egg/double smoked bacon/avocado crostini
bleu cheese crumbles/carrots/tomatoes/crème fraiche dressing
chesapeake flounder & chesapeake crab
fresh jumbo lump crab/local spring asparagus/mushroom vin blanc
waypoint crab meat benedict
jumbo lump crab/fried green tomato/virginia ham/tomato & chive hollandaise
cinnamon brioche french toast
house cured bacon/chicken & apple sausage/strawberries
whipped cream/maple syrup
petite black angus filet & eggs
cast iron seared filet/eggs any style/yukon potato hash brown/
grain mustard bearnaise
border springs farm lamb
herb cured & roasted shoulder/spinach filled loin/petite vegetables/
mountaineer potato gratin/natural jus

Dessert

strawberry shortcake composition
honey tuile/black pepper lavender ice cream
or
chocolate gateau
caramel cocoa nib crunch/black cherry almond ice cream

-kitchen will gladly divide entrée plates to share for 10.

-for confirmed reservations of 8 or more a 20% gratuity will be added to guest check
-please advise your server of any known food allergies you may have prior to ordering.

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children's menu available

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