

Mothers Day Brunch 2021

May 9, 2021

\$49pp

for the table: southern yeast rolls/chocolate croissants/lavender & honey butter

To Start

spring onion bisque

sweet onions/leeks/chives/tarragon chantilly

chilled asparagus & surryanno ham

local asparagus/dijon vinaigrette/herb lavosh/sunny side quail egg

two romaine caesar

tapenade crostini/white anchovy/grana padano

salmon carpaccio

arugula/roast golden beets/celeriac/grain mustard aioli

veal emincé

spätzle/mushrooms/chive & dill crème fraîche

Entrée's

lobster cobb salad

dixie knoll farm egg/double smoked bacon/bleu cheese
crumbles/carrots/tomatoes/crème fraîche dressing

local market catch

jumbo lump crab/pickled tomato & black berries/sweet corn nage

waypoint crab meat benedict

jumbo lump crab/fried green tomato/virginia ham
tomato & chive hollandaise

seared diver scallops

capellini/local asparagus/saffron nage

petite black angus filet and eggs

cast iron seared filet/eggs any style/yukon potato hash brown/
grain mustard bearnaise

veal loin steak

creamed morels/tomato tarragon relish/yukon gold potato puree/natural jus

Dessert

lemon meringue tart

fresh berries

triple chocolate marquis

passion fruit coulis

-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.

children's menu available

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5/2021