
EASTER BRUNCH



SUNDAY, MARCH 31
9:00 AM - 2:00 PM

\$65 per person
12 & under kids options available

FIRST

BEET AND BERRY PARFAIT

organic farm fresh fruit, baby beets, greek yogurt, housemade granola

CORNBREAD MADELEINE

wildflower honeycomb, cultured butter, house preserves

AVOCADO TARTINE

country sourdough, pickled onion, soft boiled eggs, fine herbs

MUSHROOM TARTINE

foraged mushroom blend, bearnaise, crispy kale

SPRING ASPARAGUS

sauce paloise, brioche crouton, egg

SECOND

TARTIFLETTE

yukon gold potato, parisian ham, reblochon chee

BOURSIN CHEESE BLINTZ

whipped boursin cheese, chive crepes, market fresh greens

DUCK & WAFFLES

belgian liege waffle, confit duck legs, & maple sherry gastrique

HERITAGE PORK SCHNITZEL

farm fresh market greens, sunny side up egg, sauce gribiche

SALAD NICOISE

confit tuna, egg, grape tomato, haricot vert, sunflower crisp, verjus vinaigrette

THIRD

CINNAMON ROLL

lemon, cream cheese

PAIN AU CHOCOLAT

PASTRY BASKET

carrot cake financiers, lemon sumac muffins, strawberry basil muffins

STRAWBERRY CREAM CHEESE DANISH

COCKTAILS

HOLA DOLA

doladira, bache-gabrielsen tre kors, cocchi rose, lemon **15.**

ALRIGHTY APHRODITE

bloody shiraz gin, beet cordial, madeira, angostura bitters **15.**

GOLD RUSH

bourbon, honey, lemon, bitters **15.**

ESPRESSO MARTINI

c+k vodka, espresso, grand brulot **16.**

PHANTOM THIEVES

bounty white rum, novo fogo cachaca, guava, amaro di angostura, lime **15.**

ZERO PROOF

JUNGLE BIRD

seedlip spice, pineapple, guava, lime **10.**

ESPRESSO MARTI-NO

seedlip spice, espresso, chai **13.**

COFFEE 6

ESPRESSO DRINKS 6

HOT TEA 5

ORANGE JUICE 5