



# Easter Brunch

Includes a glass of champagne & your choice of appetizer, entree & a dessert sampler for \$40  
(tax & gratuity not included)



## Appetizer



Yogurt Berry Parfait (V, GF)

Greek yogurt, fresh berries & house made granola

Crab Toast

Cider aioli, apple, celery, radish & thyme

Caesar Salad

Romaine & radicchio, herbed croutons & parmesan cheese

Chicken Liver Pate (GF)

House made pate with fruit preserves, whole grain mustard & crostini

Creamy Spring Pea Soup (GF)

Fresh chives

## Entree

Maple-Orange Smoked Ham (GF)

Yukon potatoes, snap peas & apple chutney

Seared Atlantic Salmon

Israeli couscous, snap peas, pomegranate, toasted almond, honey glaze & sweet pea pistou

Crab & Shrimpcake

French fries, fennel & parsley salad, herb tartar sauce

Traditional Eggs Benedict

English muffin, ham, poached egg, sauteed spinach & brown butter hollandaise, breakfast potatoes

Crustless Quiche (V, GF)

Mushrooms, spinach & feta, breakfast potatoes & mixed green salad

House Smoked Salmon on Everything Bagel

Whipped cream cheese, red onion, cucumber, caper & dill, with house salad

Steak & Egg (GF) (+ \$5)

Grilled 5 oz filet & fried egg, yukon potatoes, grilled asparagus & brown butter hollandaise

## Dessert

Dessert Sampler & Coffee or Tea



Kids Menu (12 & under) \$15

Fresh Fruit;

Choice of Ham, Chicken Fingers, or Waffle with Strawberries;

Ice Cream

V - This item is vegetarian. GF - Please tell your server if you need this dish prepared gluten free.

MANY OF OUR DISHES HAVE NUTS OR RAW INGREDIENTS THAT SOME PEOPLE MAY BE SENSITIVE TO. ALERT YOUR SERVER TO ANY SERIOUS ALLERGIES.