

# Mother's Day

## Champagne Brunch

Includes sparkling wine, choice of appetizer & entree, dessert sampler & coffee or tea.  
\$45 per person, tax & gratuity not included.

### Appetizer

(choose one)

Yogurt Berry Parfait (Vegetarian, GF)

Greek yogurt, fresh berries & house made granola

Chicken Liver Pate (GF)

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

Crab Toast

Bay spice aioli, apple, celery, radish & thyme

Caesar Salad (GF)

Romaine & radicchio, herbed croutons & parmesan cheese

Spring Pea Soup

Fresh chives

### Entree

(choose one)

Seared Atlantic Salmon

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

Crab & Shrimpcake

French fries, fennel & parsley salad, herb tartar sauce

Eggs Benedict on House Biscuits

Ham, poached egg, sautéed spinach & brown butter hollandaise, breakfast potatoes

Stuffed French Toast

Stuffed with sweetened mascarpone & raspberry preserves, maple syrup & granola

Crustless Quiche (Vegetarian, GF)

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

"Hot" Chicken & Waffles

Fried chicken & Belgian waffle, with balsamic maple syrup

Steak & Egg (GF)

Grilled NY Strip & fried egg, breakfast potatoes, asparagus & brown butter hollandaise (+\$5)

### Dessert

Dessert Sampler

With coffee or tea

Kids Menu (12 & under) \$15

Fresh Fruit;

Choice of French Toast, Chicken Fingers, or Waffle with Strawberries;

Ice Cream

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.