

RESTAURANT WEEK 2019

THREE-COURSE BRUNCH \$22

ALL SET

RESTAURANT & BAR



APPETIZER

SRIRACHA BISCUITS

Aged Cheddar, Macerated Berries, Sea Salt

PORTUGUESE KALE SOUP (GF)

Chorizo, Potatoes, Cannellini Beans, Onion

POACHED PEAR SALAD (GF)

Frisee, Spinach, Saffron Goat Cheese Puree, Candied Walnuts, Apple Cider Vinaigrette

ENTREE

CLASSIC EGGS BENEDICT

Canadian Bacon, Poached Egg, Hollandaise, English Muffin, Bell Pepper & Onion Home Fries

SHORT RIB HASH (GF)

Over Medium Egg, Fried Potatoes, Red Peppers, Onions, Tomato Salsa, Cotija Cheese

BUTTERMILK PANCAKES

Bananas Foster, Whipped Cream, Maple Syrup

DESSERT

PEANUT BUTTER TRIFLE

Chocolate Cake, Dark Chocolate Ganache, Roasted Peanuts, Pretzels

APPLE CAKE

Salted Caramel Gelato, Vanilla Custard

SORBET DUO (GF)

Chef's Selection