



Easter Brunch

Sunday, April 21st, 2019

11am – 2pm

Soup of the Day 15

French Onion Soup 16

Little Gems “Wedge” 18

Point Reyes Blue, Bacon Lardon, Grape Tomato, Buttermilk Dressing

“Classic” Caesar Salad 19

Baby Romaine Hearts, Anchovy Dressing, Parmesan Reggiano, Focaccia Crouton

* Steak Tartare 19

Quail Egg, Herb Aioli, Shallot, Pain de Mie

Moules et Frites 18

Poached PEI Mussels, Pomme Frites, Malt Vinegar Aioli

Two Eggs Any Style 23

Eggs any Style, Cottage Fried Potatoes, Toast, choice of: Ham, Bacon or Sausage

The Big 4 Omelet 23

Choice of 3: Bacon, Ham, Sausage, Cheese, Mushroom, Onion, Tomato, Spinach, Avocado

Eggs Benedict 23

Poached Eggs, Canadian Bacon, Hollandaise, English Muffin
Cottage Fried Potatoes

Belgian Waffle 19

Honey Butter and Maple Syrup

* The Big 4 Burger with French Fries 22

Classic Chicken Pot Pie 35

Chicken, Aromatics, Sweet Vermouth Veloute, Puff Pastry

Wild Mushroom Ravioli 32

Broccoli Rabe, Toasted Pine Nuts, Ricotta, Parmesan Broth

Ora King Salmon 39

Honey Butter and Maple Syrup

Herb Crusted Leg of Lamb 42

Horseradish Whipped Potatoes, Braised Artichokes, Thyme Roasted Tomatoes, Rosemary Jus

* Consuming raw or undercooked meat, fish, shellfish or eggs can increase your risk of foodborne illness.

A suggested 18% gratuity will be added to your check for parties of 6 or more; please feel free to raise, lower, or remove this gratuity at your discretion.