



# Spring Prix Fixe Brunch Menu

Served Saturday & Sunday

**Three Courses for \$35**

**Wine Pairing +\$16**

*Orange or Grapefruit Mimosa &*

*French White or Red Wine Selection*

**Substitute Champagne Du Jour for +\$6**

**Select One Option For Each Course**

## Starters

**Baked Oysters**

*Herb Butter / Burnt Lemon*

**Add Crab Dip +\$5**

**Banana Bread**

*Banana Butter / Caramelized Banana & Walnuts*

**Leafy Green Salad**

*Shaved Carrots / Sunflower Seeds / Fromage Blanc*

*Red Wine Vinaigrette*

**Add Fried Chicken +\$9**

## Principles

**\*1/2 Patty Melt**

*Local 1000 Island / Swiss Cheese / Caramelized Onion*

*Marbled Rye / Herb & Vinegar Fries*

**Add Sunny Egg +\$3**

**Smoked Salmon Toast**

*Sunny Egg / Crème Fraîche / Salmon Roe / Greens*

**Add Osetra Caviar +\$8**

**\*1/2 Egg Benedict**

*English Muffin / Hollandaise / Breakfast Potatoes*

*Choice of Farm Vegetables, Hazelnut Smoked Ham, or Crab*

**Crab Roll +\$8**

*Brioche Roll / Crab Butter / Crab Boil Aioli / Pickled Celery*

*Herb & Vinegar Fries*

## Sweets

***I Vignaioli di Santo Stefano, Moscato D'Asti, 2021 2.5oz +\$8***

**Vanilla Soft Serve or Seasonal Sorbet**

*Rainbow Sprinkles / Crumbled Waffle Cone*

***\*Consuming raw or undercooked meat, fish, or shellfish may be hazardous to your health***