



Mother's Day

BRUNCH MENU

\$60 PER PERSON
CHOOSE 1 FROM EACH COURSE
PLEASE NO SUBSTITUTIONS

FOR THE TABLE

Dressed Oysters – crème fraîche, berry hot sauce, tobiko \$ 10 supplement

1ST COURSE

Korean Cream Cheese Brioche – garlic herb butter, parmesan, potato crisps

Steak Toast – mojo marinated prime rib, chipotle ricotta, chimichurri

Burrata Stack – marinated beets, blood orange, pistachios, local honey

2ND COURSE

Breakfast Pasta – bacon, 8 mile meadow egg fettuccine, pecorino romano cheese

Crepe – mango, jasmine yogurt, toasted coconut, whipped cream

Buffalo Mushroom Crispy Rice – blue cheese chive dressing, jalapeño

3RD COURSE

Unicorn Grits – pork belly, blistered tomatoes, long hots, boursin

Muhammara Avocado Toast – sourdough, sunny egg, pomegranate molasses, toasted walnuts, chili flakes, frisee salad

Chicken & Waffles – truffle honey, breakfast potatoes

Birria Hash – breakfast potatoes, slow roasted birria, oaxaca cheese, pickled jalapeno, mango corn salsa, chili crisp sunny egg