

# EASTER BRUNCH

*Sunday, April 12th*  
*9:00 am — 2:00 pm*

**HOME MADE COFFEE CAKE — 8**  
MASCARPONE ICING, CANDIED WALNUTS

**AVOCADO TOAST — 15**  
SHAVED BLACK FOREST HAM, SCRAMBLED EGGS,  
OVEN DRIED TOMATO, BABY ARUGULA

**SHORT RIB HASH — 17**  
SCRAMBLED EGGS, RED ONION, GREEN GARLIC,  
ROASTED YUKON GOLD POTATOES, HOLLANDAISE SAUCE

**CALIFORNIA BENEDICT — 15**  
CANADIAN BACON, SMASHED AVOCADO, POACHED EGGS,  
HOLLANDAISE SAUCE, TOASTED CROISSANT, YUKON GOLD POTATOES

**WAFFLE WITH STRAWBERRIES & CREAM — 14**  
VANILLA WHIPPED BUTTER

**CHOPPED CHICKEN & BACON SALAD — 16**  
SOUS VIDE CHICKEN, APPLEWOOD SMOKED BACON, POLENTA CROUTONS,  
OVEN DRIED TOMATO, CANDIED DATES, TARRAGON DRESSING

**CHICKEN FRIED STEAK & EGGS — 18**  
SCRAMBLED EGGS, SWEET WAFFLE FRIES, SAUSAGE GRAVY

**CRAB & SHRIMP LOUIE SANDWICH — 16**  
LOCAL ASPARAGUS, HARD COOKED EGG, PICKLED FENNEL, ARUGULA,  
LOUIE DRESSING, HOAGIE ROLL

**CARROT CAKE — 8**  
CREAM CHEESE ICING

## **CHILDREN'S CHOICES**

(UNDER 12)

**WAFFLE OR SCRAMBLED EGGS — 8**  
INCLUDES APPLEWOOD SMOKED BACON OR ITALIAN SAUSAGE &  
A CHOICE OF POTATOES OR FRESH FRUIT

EXECUTIVE CHEF **TOM PATTERSON**

NO SUBSTITUTIONS OR MODIFICATIONS PLEASE  
SINGLE CHECK FOR PARTIES OF SIX OR MORE. SPLIT CHARGE \$3.  
MENU SUBJECT TO CHANGE WITHOUT NOTICE

**RESERVATIONS REQUIRED**