

MAY 11TH
10AM - 4PM

\$25

Mother's Day Brunch



3 COURSE MENU

First Course

FARMERS FRUIT SALAD

fresh berries | almond crumble | seasonal greens

OYSTER CEVICHE

apricot | chili | red onion

SMOKED SALMON DEVILED EGGS

wild watercress | lemon oil

Main Course

LEGS BENEDICT

braised duck leg | poached eggs | watercress | hollandaise

FISH N CHIPS

crispy fried market fresh fish | mushy peas | skinny fries

STEAK FRITES

hanger steak | sunny side up eggs | house fried potatoes

Dessert Course

FRUIT AND CHEESE

compressed berries | wild arugula flowers | honeycomb | two cheeses

BERRY COBBLER

mixed berries | streusel | housemade vanilla ice cream

MARKET SORBET

market fresh fruit selections