

# Easter

## BRUNCH



### Carrot Cake Waffles

Carrot cake waffles topped with cream cheese icing, candied walnuts, served with fresh fruit **18**

### Short Stack or Banana Foster Pancakes

Choice of buttermilk short stack or banana foster pancakes served with fresh fruit **17**

### Ham & Gruyère Omelet

Fresh eggs with ham, Gruyère cheese, peppers and onions served with home fries **16 GF**

### Fried Green Tomato Eggs Benedict

Eggs benedict, English muffin, spinach, fried green tomato, hollandaise, served with home fries **19**

### Classic Eggs Benedict

Eggs benedict, English muffin, crispy prosciutto, hollandaise, served with home fries **18**

### Easter Breakfast Served with Home Fries & Toast **17**

- Two eggs any style
- Choice of sausage, bacon, or ham

### Quiche Served with Home Fries **17**

- Ham quiche with peppers, tomato, onions and Swiss cheese
- Asparagus quiche, red pepper, arugula and goat cheese

### Fried Chicken & Biscuits

Fried chicken and biscuits sandwich with sausage gravy side and pecan maple drizzle served with home fries **18**

### Rustic Porchetta Swiss Cheese

Rustic porchetta and Swiss cheese sandwich with spinach, red pepper jam served with home fries **20**

## ENTRÉES

### Crispy Bronzino

Bronzino, hazelnut brown butter, braised greens, and sweet potato hash **29 GF**

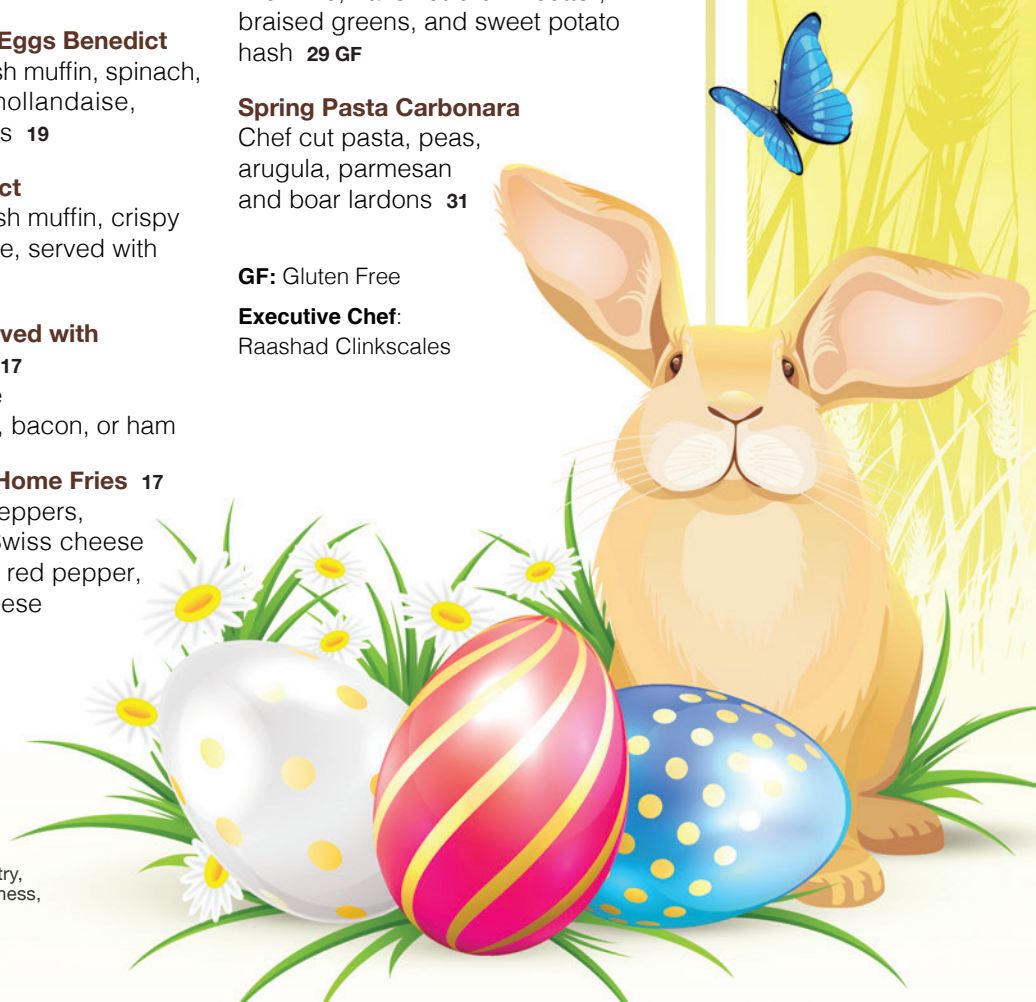
### Spring Pasta Carbonara

Chef cut pasta, peas, arugula, parmesan and boar lardons **31**

**GF:** Gluten Free

**Executive Chef:**

Raashad Clinkscales



# Easter

## DINNER



### ANTIPASTI

#### Raspberry Baked Brie

Brie with raspberry preserves wrapped in puff pastry **16 GF**

#### Oysters on the Half-Shell (6)

Oyster of the day served with house made limoncello cocktail sauce **24 GF**

#### Colossal Shrimp Cocktail (3)

Colossal shrimp served with house made limoncello cocktail sauce **30 GF**

### INSALATA

#### Strawberry Salad with Goat Cheese & Radishes

Radichio, strawberry, goat cheese, roasted walnuts, pickled onions and balsamic dressing **15 GF**

#### Butter Lettuce Salad with Orange Vinaigrette

Butter lettuce, quinoa, cucumber, seasonal fruit, shaved gouda with charred orange vinaigrette **15 GF**

### ENTRÉES

#### Braised Lamb Shank

Creamy parmigiano polenta, roasted cherry tomatoes, lamb mint au jus **37 GF**

#### Chicken Cordon Blu

Chicken, ham, Gruyère Swiss cheese, pomme purée, and braised spring greens **35**

#### Spring Carbonara with Grilled Shrimp

Chef cut pasta, shrimp, peas, arugula, parmesan, and boar lardons **38**

#### Marinated Salmon

Leek purée, beet glaze, quinoa, pickled vegetable **38 GF**

#### Peking Duck Breast

Poached pears, carrots, radicchio, pear Riesling glaze **39 GF**

#### Beef Wellington

Tenderloin beef, mushroom duxelles, wrapped in puff pastry, grilled asparagus, pomme purée, and red wine demi-glaze reduction **45**

### DESSERTS

#### Key Lime Tart with Lime Twill 15

#### Pecan Pie 15

#### Strawberry Shortcake Cheesecake 15

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**Executive Chef:**

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