

Easter Brunch

April 21st 11-4pm

Starters

OYSTERS ROCKEFELLER — 18

spinach, bacon, garlic, cream

CEVICHE OF THE DAY — 15

cilantro, orange, lime, sriracha,
crispy corn tortilla chips

FRIED CALAMARI — 18

cherry peppers, extra virgin olive oil,
caper lemon aioli

GRANOLA, FRUIT & YOGURT — 12

house made granola, vanilla yogurt,
strawberries, blueberries, raspberries

TUNA NACHOS — 18

seared yellowfin tuna, jalapeño, avocado,
sriracha aioli, sweet soy, pico de gallo,
crispy wonton

CRISPY BRUSSELS SPROUTS — 12

truffle unagi

Salads

LITTLE GEM CAESAR — 12

24 month aged parmesan, white anchovy,
garlic bread crumbs, creamy citrus vinaigrette

APPLE & CANDIED WALNUT — 14

arugula, dried cranberries, smoked blue

{shrimp 8/ salmon 8/ chicken 6}

Entrees

THREE EGG OMELETTE — 12

mushroom, tomato, onion, spinach, cheddar
{add bacon +1}

STEAK FRITES — 28

hand cut fries, arugula, watercress, roasted garlic butter

SKILLET BAKED DUTCH BABY — 16

SWEET-sautéed apples, butter

SAVORY-chef's preparation

FISH & CHIPS — 24

coleslaw, tartar sauce, lemon

BURGER — 17

american cheese, caramelized onion,
brioche, hand-cut fries

PASTRAMI HASH — 14

sunny side egg, potatoes, onion, herbs, hollandaise

{burger add on +2: bacon, sautéed mushrooms, fried egg}

LUMP CRAB CAKE BENEDICT — 24

poached eggs, spinach, english muffin, hollandaise

LINGUINE & CLAMS — 28

garlic, parsley, parmesan, chiles

CRISPY PROSCIUTTO

& AVOCADO BENEDICT — 16

poached eggs, english muffin, smoked paprika, hollandaise

SEAFOOD RISOTTO — 32

shrimp, scallops, lobster, cherry tomatoes, spinach