

Mother's Day Brunch

BAR FEATURES

Mimosa \$6

PRINCE DU RICHMONT
SPARKLING

with your choice of
orange juice
peach
pomegranate
pineapple
grapefruit
cranberry

Tito's Bloody Mary \$8

olive, celery, lime, tajin rim

Featured Cocktail \$8

Featured Wine \$8

SIDES

Sage Sausage Patty 5

Applewood Smk Bacon 5

Chicken Apple Sausage 5

(2)Cage-Free Eggs* 5

Belgium Waffle 8
powdered sugar

Fruit Cup 5

Breakfast Potatoes 4

Fries 4

Grits 5
gruyere, parmesan, chives

Butter Croissant 4

English Muffin, Wheat,
or Multigrain Toast 2

Brioche Toast 3

Gluten-Free Toast 3

ATTENTION GUEST

please let your server know if you have
any nut, soy, egg, or shellfish allergies.
We will take extra precaution in handling
your meal. thank you

STARTERS

CROISSANT LOAF ^{VEG}

baked in house daily, wildflower honey,
sea salt, whipped fig butter 9

LOBSTER BISQUE ^{M&GF}

butter poached lobster, creme fraiche,
chives, milk toast croutons 15

AVOCADO TOAST*^{M-VEG}

smoked salmon, heirloom tomato,
red onion, soft boil egg, bacon crisp,
ciabatta 16

ICEBERG WEDGE ^{GF&VEG}

baby iceberg, roquefort blue cheese,
cherry tomatoes, red onion, applewood
smoked bacon 9

HAILEY CAKES*

Johnny cake's little sister
smoked salmon "lox" style,
whipped everything schmear, chives,
smoked roe, shallots, crispy capers, dill 12
*sub smoked roe for caviar supplement 10

CRAB CAKE

super & colossal lump crab,
herb beurre blanc, potato strings,
capers, lemon zest 22

MIXED SALAD

artisanal lettuce, compressed
tomatoes, baby carrots, cucumbers,
red onions, candied pecans, feta,
beet gastrique, charred Pêche vinaigrette 9

BRUNCH

CHICKEN & WAFFLES

fried chicken breast, belgian waffle,
bourbon honey glaze,
whipped corn butter 18

SHRIMP & GRITS

blackened shrimp, gruyere &
parmesan grits, chicken sausage,
red peppers, creole cream sauce 20

FRENCH TOAST

brioche, blueberry compote,
mascarpone, lemon curd 16

POTATO LATKE ^{GF}

smoked salmon, salmon roe, poached
eggs, hollandaise, breakfast potatoes &
green salad 15

FRIED CHICKEN BISCUIT

buttermilk fried chicken breast,
biscuit, chicken sausage gravy,
breakfast potatoes 17

SMOKED SALMON NICOISE*^{GF}

artisinial lettuce, frisee, tomato,
roasted asparagus, kalamata olives,
soft boiled egg, red bliss potatoes,
dijon vinaigrette 16

PRIME RIB MELT

shaved prime rib, gruyere, provolone,
caramelized onions, fried egg,
brioche, fries 19

LOBSTER ROLL

butter poached lobster,
tarragon aioli, new england roll,
fries & green salad 30

ROASTED PRIME RIB*^{GF}

two cage-free eggs, breakfast hash,
horseradish cream, au jus 32

PÊCHE BREAKFAST*^{GF}

2 cage-free eggs any style, roasted
tomato, bacon or sausage, toast,
breakfast potatoes & green salad 16

PECHE BURGER*

double smash patties, brie, white
cheddar, caramelized onions,
dill pickle, mayo, brioche bun,
fries & green salad 17

LOBSTER BENEDICT*

maine lobster, poached eggs, brioche,
hollandaise, breakfast potatoes &
green salad 34

EGGS BENEDICT*

canadian bacon, poached eggs,
english muffin, hollandaise, breakfast
potatoes & green salad 15

CRABCAKE BENEDICT*

lump crabcake, poached eggs,
english muffin, hollandaise, chives,
breakfast potatoes & green salad 24

GARDEN OMELET*^{GF&VEG}

kale, spinach, tomatoes, mushrooms,
peppers, white cheddar, breakfast
potatoes, side salad 15

CRAB OMELET*^{GF}

butter poached crab, spinach,
gruyere, white cheddar, breakfast
potatoes & green salad 28