

Easter Brunch

Sunday, April 4th
10am-2pm

FOR THE TABLE

DEVILED EGGS | 12   
fresh dill, radish

BEET SALAD | 10   
green beans, shaved onion, arugula,
broken olive vinaigrette

CRAB CAKES | 15
deviled egg aioli, celery greens, radish

BROCCOLI RABE RAVIOLI | 16   
pine nuts, lemon, arugula, blistered tomatoes

SMOKED SALMON TOAST | 17
herb cream cheese, capers, tomato, red onion,
cucumber

ENTREES

EGGS BENEDICT | 18
Fischer Farms smoked pork loin, soft poached eggs,
English muffin, lemon hollandaise

ROAST LEG OF LAMB | 28
rosemary mustard crust, red wine demi,
horseradish crème

SMOKED HAM | 26  
apricot riesling glaze

SOURDOUGH FRENCH TOAST | 16 
Grand Marnier, streusel crumb, orange cream,
warm Amish maple syrup

BUDDHA BOWL | 16   
sweet potato, mushroom, spinach, kasha, sunny
side up eggs

RED SNAPPER | 29  
harissa rub, watercress, dill, lime, peppers

SIDES

HEIRLOOM CARROTS | 10  
za'atar spiced labneh, orange, honey, coriander

AU GRATIN POTATOES | 10
yukon golds, gruyere, nutmeg

SPRING ASPARAGUS | 10
crispy prosciutto, pea tendrils, goat cheese, citrus
vinaigrette

FINGERLING POTATO HASH | 10
crispy prosciutto, pea tendrils, goat cheese, citrus
vinaigrette

SWEETS

GRILLED PINEAPPLE | 9
pistachio crumb, honey yogurt, fresh mint

CARROT CAKE | 11
cream cheese frosting, walnuts, cinnamon sauce

LEMON MERINGUE TART | 12
sparkling berries

BITTERSWEET MACARONS | 15
assorted flavors

KIDS

FRENCH TOAST STICKS | 10 
maple syrup, fresh berries

FARM BREAKFAST | 9
scrambled eggs, choice of bacon or
sausage, white toast