



# Mother's Day

## BRUNCH MENU

**\$60 PER PERSON**  
**CHOOSE 1 FROM EACH COURSE**  
**PLEASE NO SUBSTITUTIONS**

### FOR THE TABLE

**Dressed Oysters** – crème fraîche, berry hot sauce, tobiko \$ 10 supplement

### 1<sup>ST</sup> COURSE

**Korean Cream Cheese Brioche** – garlic herb butter, parmesan, potato crisps

**Steak Toast** – mojo marinated prime rib, chipotle ricotta, chimichurri

**Burrata Stack** – marinated beets, blood orange, pistachios, local honey

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### 2<sup>ND</sup> COURSE

**Breakfast Pasta** – bacon, 8 mile meadow egg fettuccine, pecorino romano cheese

**Crepe** – mango, jasmine yogurt, toasted coconut, whipped cream

**Buffalo Mushroom Crispy Rice** – blue cheese chive dressing, jalapeño

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### 3<sup>RD</sup> COURSE

**Unicorn Grits** – pork belly, blistered tomatoes, long hots, boursin

**Muhammarah Avocado Toast** – sourdough, sunny egg, pomegranate molasses, toasted walnuts, chili flakes, frisee salad

**Chicken & Biscuits** – truffle honey, breakfast potatoes

**Birria Hash** – breakfast potatoes, slow roasted birria, oaxaca cheese, pickled jalapeno, mango corn salsa, chili crisp sunny egg