

MOTHER'S DAY

priced per person | 59.99 adult | 14.99 ages 12 & under

BRUNCH until 2pm

SCRAMBLED EGGS GF+VG

APPLEWOOD SMOKED BACON GF | MAPLE SAUSAGE

ROOT VEGETABLE HASH GF+VG

STARTER

HARISSA MEATBALL ground pork and beef, labneh, pickled fennel slaw, pomegranate molasses

CRAB FRITTER guajillo remoulade

CHILLED SHRIMP GF cocktail sauce

PARKER HOUSE ROLLS VG whipped butter | tableside

GARDEN

HOUSE GF+VG romaine, baby kale, spinach, cherry tomato, red onion, spiced pepita, goat cheese

CHARRED CABBAGE & CARROT SLAW GF+VG sunflower vinaigrette, cilantro, jalapeño, sunflower crumble

CAESAR romaine, baby kale, spinach, parmesan, sesame breadcrumb, caesar dressing

MAIN

SPICY GARLIC SHRIMP GF chili-garlic sauce

CARVED PORK LOIN GF brown sugar glaze

SALMON* GF pickled red onion, pomegranate molasses

MUSHROOM GNOCCHI VG parmesan cream

SHORT RIB GF green harissa

CHICKEN MILANESE ranch, caesar

SIDES

WHIPPED MASHED POTATO GF+VG paris butter

CUCUMBER-TOMATO SALAD GF+VG

MAC & CHEESE VG

SEARED CAULIFLOWER, BRUSSELS & BROCCOLI GF+VG harissa, meyer lemon

GRAZING TABLE

MEDITERRANEAN PLATTER VG white bean hummus, marinated olives, crostini, artisan bread

CRUDITÉ GF+VG assorted seasonal veg, roasted garlic ranch, white bean hummus

FRUIT SALAD GF+VG

CHEESE BOARD VG

DESSERT TABLE

OLIVE OIL CAKE VG | CHOCOLATE TORTE GF+VG | BREAD PUDDING VG | COOKIES VG | BROWNIES VG

VG VEGETARIAN | GF GLUTEN FREE

*These foods may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

PLEASE INFORM US OF ANY ALLERGIES