

MERRIMAN'S

HONOLULU

BRUNCH *Event* MENU

TWO COURSE \$34 PP + TAX & GRATUITY

FIRST COURSE

- SELECT TWO -

MIXED SEASONAL FRUIT

Granola & Greek Yogurt

WARM BUTTERMILK BISCUITS

Seasonal Local Jam, Big Island Honey, Sea-Salted Butter

AVACADO TOAST

Marinated Tomatoes, Very Good Olive Oil

BAKED FRENCH TOAST

Maple Butter, Fresh Fruit, Whipped Cream

WAIMANALO MUSHROOM JOOK

Spicy Garlic Chili Oil, Green Onions

LOBSTER AVOCADO TOMATO SALAD

Lemon Vinaigrette, Pickled Jalapeño, Keahole Lobster

SECOND COURSE

- SELECT ONE -

QUICHE LORRAINE

Served with Green Salad

BRUNCH BENTO

Chilled Miso Salmon, Banchan Scallion Rice, Marinated Egg, Citrus Ponzu

BENEDICTS

Served with Béarnaise Sauce, Crispy Baby Gem Potato

CLASSIC BENEDICT

Bacon

KALUA PORK BENEDICT

FLORINTINE BENEDICT

Spinach

LOBSTER BENEDICT

(+ \$25 Per Person)