

# EASTER BRUNCH

## Anneke Jans

### To Start

Maine Mussels, Bacon, Onions, White Wine, Cream \$11

\*With Great Hill Blue Cheese \$12

Bananas Foster Waffle Bites, Candied Walnuts \$12

Fried Olives, Garlic Herb Aioli \$8

Meat & Cheese Board \$20

Oysters, Carrot & Champagne Mignonette, Cocktail Sauce \$3.50ea

Rice Stuffed Grape Leaves \$10t

Trio of Dips; Beet Skordalia, Feta Roasted Red Pepper, Hummus, Pita \$9

Tuna Tartare, Mango, Jicama, Chayote, Shallot, Cassava Chip \$13

Cali Chopped Salad, Cured Egg, Citrus, Watermelon Radish, Onion, Pancetta, Avocado Vinaigrette \$13

### Entrees

Maine Mussels, Bacon, Onions, White Wine, Cream, Pomme Frites \$20

\*With Great Hill Blue Cheese \$21

Omelette Florentine, Spinach, Onion, Swiss, Homefries \$16

Roast Leg of Lamb, Quinoa, Dates, Sunflower Sprout, Pea Vinaigrette \$25

Nashville Fried Chicken Sandwich, Buttermilk Dressing, Lettuce, Pickles, Pomme Frites \$12

Seared Yellowfin Tuna over Cali Chopped Salad \$26

Crab & Corn Benedict, English Muffin, Roasted Tomato, Poached Eggs, Hollandaise, Homefries \$21

Lamb & Asparagus Frittata, Roasted Peppers, Goat Cheese, Homefries \$22

Grilled Shrimp Kabob, Artichoke, Tomato, Cucumber, Feta, Pita, Pomme Frites \$18

Eggs Benedict, English Muffin, Country Ham, Poached Eggs, Hollandaise, Homefries \$16

Honey Bunches of Oats French Toast, Maple Syrup \$13

Bayou Shrimp & Grits, Tasso Gravy, Poached Eggs \$21

Yellow Dhal Falafel, Cucumber, Onion, Yogurt, Arugula, Pita, Pomme Frites \$15