



Mother's Day Brunch Menu

May 9th 11am – 8pm \$36 per guest

Appetizer

First Class Farms Strawberry Salad | Aged Balsamic, Pecorino Toscano,
Pursoma Salt Tossed Almonds, Cottingham Farms Arugulas

Crab & Corn Hushpuppies | Safflower Fried Crab, Corn & Herb Fritters, Kate's Rosemary-
Buttermilk Sauce, Calendula Petals

Mister Scallop "Parmentier" | Katafi Fried Sea Scallops, Nasturtium-Leek Fondue, Crispy
Smashed Marble Potatoes, Nutmeg Oil

Entrees

Wild Mushroom & Asparagus Tortellini | Gingersnap Farm Fresh Egg Pasta, Local Forage
Fricasse, Green & White Asparagus, Roasted Parsnips
Brown Butter Beurre Blanc

Grilled Salmon & MD Crab Cake Benedict | Crispy Pancetta, Wild Salmon Roe, Poached Egg,
Brioche Croutons, Royal Oak Smoke-Citrus Hollandaise

Organic Chicken Caesar | Bone-In Crispy Skin Breast, Lemon-Bay Leaf Brine, Tender
Romaine Petals, Chive Blossoms, Parmesan Lace, House Dressing,
Lemon-Olive Oil Jus

Dessert

Blackberry-Lemon Sorbet Terrine | Fresh Blackberries, Mint-Citrus Meringue

Strawberry Key-Lime Pie | Fresh Strawberry & Key Lime Curd, Grandma's Ginger Snap-
Molasses Crust, Fresh Whipped Cream

Rise Up Coffee-Chocolate Crème Brûlée | Cocoa Nib-Raw Sugar Crisp
Bailey's Whipped Cream

Thank you for Spending your Mother's Day with us!