

Easter Brunch

Brunch plate

Chilaquiles, house made chorizo, dried tomatoes, tortilla chips, sweet onion, avocado mousse, salsa verde, queso fresco, red onion compote

Corned Beef Hash, potato confit, roasted baby turnips, leeks, roasted beef stock, horseradish, fried shallots

Eggs Benedict, house roasted ham, english muffin, hollandaise, herbed breadcrumbs, roasted potatoes

King Crab Benedict, asparagus, english muffin, hollandaise, herbed breadcrumbs, roasted potatoes

Vegetable frittata, asparagus, baby dried tomatoes, baby zucchini, caramelized onions, fresh herbs, parmesan

French Toast, fresh berries, crème anglaise, milk crumble, whip cream, maple syrup

Salad

house salad avocado, little gem, endive, pistachios, pickled shallots, chives, smokey blue cheese vinaigrette

Steak Salad, wild arugula, frisee, kale, smokey blue cheese, red onion, baby tomatoes, cucumber, garlic herb red wine vinaigrette, crispy shallots

Grilled Lamb Leg Salad, frisee, radicchio, arugula, roasted peppers, goat cheese, kalamata olives, garlic croutons, black garlic vinaigrette

Burger and sandwich

Juliette Burger, tomato jam, grilled balsamic onions, aged white cheese, smoked bacon, little gem lettuce, grain mustard aioli, Portuguese roll

Romeo Burger, red onion, wild arugula, smokey blue cheese, lemon garlic aioli, Portuguese roll

Turkey Sandwich, avocado, red onion, oven dried tomatoes, provolone cheese, little gem lettuce, grain mustard aioli, francese roll

Lunch entree

Grilled Prime Striploin, maitake mushroom, Cipollini onions, potato confit, fried eggs, veal thyme sauce, chimichurri

Grilled Shrimp and grits, creamy herb polenta, roasted corn, baby zucchini, arugula pesto, parmesan cheese, olive oil

Pan roasted halibut, celery root puree, braised savoy cabbage, english peas, crispy quinoa, tarragon lemon gastrique, fresh tarragon

Sides

market fruit, w/ greek yogurt
french Fries,
roasted brussels sprouts

green salad
roasted potatoes
house made biscuit and strawberry jam