

Mother's Day

on the buffet

freshly baked breakfast pastries

muffins, scones, danish, croissants

housemade granola organic yogurt, fresh berries

seasonal fruit salad

eggs benedict

poached eggs, country ham, english muffin, hollandaise

house duck hash

duck leg confit, crispy sweet potatoes, caramelized onions, poached egg

buttermilk biscuits pork sausage, milk gravy

challah french toast strawberry rhubarb compote, clotted cream

oatmeal pancakes candied pecans, whipped honey butter

croque monsieur local country ham, emmental, crispy pain au levain

feast potatoes, applewood smoked bacon,
pork sausage links

lox and bagel house cured gravlax, freshly baked bagels

classic caesar

young red and green romaine, levain croutons,
sicilian white anchovies, grana padano

grilled asparagus frisee, bacon lardons, truffle vinaigrette

fingerling potato salad egg, pickles, fresh herb vinaigrette

thai beef

marinated skirt steak, mizuna, asian vegetables, green papaya, cilantro-mint dressing

chopped salad

broccoli, romaine, red and yellow bell peppers, green beans, carrots, avocado,
grape tomatoes, corn, garbanzo beans, radishes, red onions, goddess dressing

prepared to order

two farm eggs how you like them

applewood smoked bacon, pork sausage links,
buttermilk biscuit, aged cheddar grits or feast potatoes

daily omelet chef's

seasonally inspired, aged cheddar grits or feast potatoes

compose your own omelet

aged cheddar grits or feast potatoes. *please choose three ingredients:*
wisconsin sharp cheddar, feta, fresh mozzarella, emmental,
laura chene fresh chevre, piquillo peppers, country ham,
applewood smoked bacon, pork sausage, spinach, red onions
chicken & apple sausage, dry cured chorizo, fresh herbs,
roasted tomatoes, caramelized onions, seasonal wild mushrooms
seasonal grilled vegetables, tomatoes

huevos rancheros

two fried eggs, pork shoulder & pinto beans, crisp corn tortillas,
smokey tomatillo broth, house queso fresco, lime crema

low country shrimp and grits

east coast white shrimp, anson mills grits,
wisconsin cheddar, spicy creole tomato sauce, toast

steak & eggs

6 oz. petite ny strip, two poached eggs,
smoked tomato bearnaise, aged cheddar grits or feast potatoes

amish chicken salad

aioli, fresh herbs, almonds, grana padano, crusty baguette, frites

caprese panini

roasted tomatoes, fresh mozzarella, arugula, pesto, ciabatta, frites

vegetarian burger

heirloom beans & farro, fontina, red onion jam,
endive, ciabatta roll, house pickles, frites

american burger

prime beef, frisee, ciabatta roll, house pickles, frites

dessert table

strawberry shortcakes • mother's day cupcakes • vanilla bean pannacotta

carrot cake with cream cheese frosting

lemon curd layer cake • chocolate toberone mousse • cheese board

beverages include: coffee, tea, juice and bottomless mimosas

\$35 per adult \$15 per child under 10 yrs old

plus tax + gratuity