



Easter

MENU

BRUNCH

Quiche

- Puff Pastry, Bacon, Spinach, Swiss Cheese, Hollandaise Sauce, Breakfast Potatoes

\$14

Chicken and Waffle

- Buttermilk Fried, Cinnamon Butter and Syrup

\$20

Cannoli French Toast

- Cannoli Cream, Chocolate Chips, Powdered Sugar

\$18

Blue Cheese Burger

- Tomato Jam, Arugula, French Fries

\$18

Parfait

- Mixed Berries , Yogurt, Granola, Honey Drizzle

\$10

Flatbread

- Shrimp, Hot Pepper, Cooper Cheese

\$15

SIDES

KIDS PLATE

\$10

\$5

Bacon

French Toast

\$5

Sausage

Scrambled Eggs

\$4

Breakfast Potatoes

Bacon or Sausage

\$4

Baked Sweet Potato





STARTERS

Bread Board

\$10

- *Assorted Jams, Whipped Cinnamon Butter, Apple Butter*

Beef Carpaccio

\$15

- *Mixed Greens, Goat Cheese, Anchovy Aioli*

Fried Mozzarella

\$12

- *Italian Breadcrumbs, House Marinara*

Meatball

\$17

- *Veal, Pork, Beef, Slow Simmered in a Red Sauce, Ricotta Salata*

SOUPS & SALAD

Crab Bisque

\$10

- *Topped with Cheddar Bay Crumbs*

Spring Salad

\$15

- *Mixed Greens, Cucumbers, Macerated Strawberries, Crumbled Goat Cheese, Sliced Almonds*

Caesar Salad

\$12

- *Romaine, French Bread Croutons, Parmigiana -Reggio*

Add ons:

Chicken \$7 - Shrimp \$10 - Salmon \$18





ENTREE

Easter Plate

- *Baked Ham, Sour Cherry and Pineapple Chutney,
Baked Sweet Potato with Cinnamon Butter, Vegetable*

\$24

Filet Mignon

- *Mashed Potatoes, Vegetable*
- Add on : Truffle Butter \$4 - Lump Crab Meat \$12
Blue Cheese Fondue \$4 - Demi Glaze \$4**

\$48

Pasta Primavera

- *Assorted House Vegetables, Sauteed in Olive Oil and Garlic,
Gemelli Pasta*

\$29

Carbonara "Americana"

- *Spaghetti, Creamy Alfredo, Peas, Bacon*

\$29

Chicken Francaise

- *Egg Battered, Lemon, Butter, Mashed Potatoes, Vegetable*

\$23

Crab Cakes

- *Remoulade, Rikasa Salad*

\$40

