**Easter Brunch**

*Sunday, April 4, 2021, 9am – 6pm*

### Starters

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
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<tbody>
<tr>
<td><strong>Easter Carrot Bisque</strong></td>
<td>Lemon oil, chives</td>
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<tr>
<td><strong>Jumbo Shrimp Cocktail</strong></td>
<td>G&amp;B cocktail sauce, lemon, basil</td>
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<tr>
<td><strong>Artichoke Tart</strong></td>
<td>Cipollini, red pepper, ricotta, puff pastry, pea tendril</td>
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<tr>
<td><strong>Citrus Asparagus Salad</strong></td>
<td>Smoked salmon, crème fraiche, grapefruit, orange, arugula, radish, pine nut, white balsamic</td>
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<tr>
<td><strong>Avocado Toast</strong></td>
<td>Sourdough, avocado mash, asparagus, strawberry, balsamic</td>
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<tr>
<td><strong>Hot Parker House Roll</strong></td>
<td>Whipped butter</td>
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### Eggs & Such

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<tr>
<td><strong>Vegetable Quiche</strong></td>
<td>Egg custard, seasonal vegetables, asiago, side salad</td>
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<tr>
<td><strong>Chickpea Omelette</strong></td>
<td>Wild mushroom, spinach, peppers, onions, side salad or breakfast potatoes (vegan)</td>
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<tr>
<td><strong>Foco Omelette</strong></td>
<td>Ham, goat cheese, asparagus, red &amp; green peppers, onion</td>
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<tr>
<td><strong>Farm Stand Skillet</strong></td>
<td>Two over-medium eggs, sausage, bacon, peppers, onions, potatoes, cheddar, pico de gallo, choice of toast</td>
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<tr>
<td><strong>Garden Skillet</strong></td>
<td>Two over-medium eggs, Hazel Dell mushrooms, squash, spinach, onions, peppers, potatoes, cheddar, pico, toast</td>
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<tr>
<td><strong>Crab Cake Benedict</strong></td>
<td>Biscuit, english muffin, hollandaise, poached egg</td>
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<tr>
<td><strong>Strawberry Mascarpone Stuffed French Toast</strong></td>
<td>Blueberries, maple syrup, whipped cream</td>
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### Entrees

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<tr>
<td><strong>PAN-SEARED HALIBUT</strong></td>
<td>Asparagus risotto, grapefruit beurre blanc</td>
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<tr>
<td><strong>Spiced Honey Ham</strong></td>
<td>Garlic mashed potatoes, peas &amp; baby carrots, cherry orange glaze</td>
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<tr>
<td><strong>Basil-Crusted Lamb Loin</strong></td>
<td>Lamb jus, potato croquette, fennel salad</td>
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<tr>
<td><strong>Vegetable Pot Pie</strong></td>
<td>Carrots, peas, celery, onion, herbs, corn, green beans, flaky butter crust, side salad</td>
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<tr>
<td><strong>Chicken Pot Pie</strong></td>
<td>Slow-roasted chicken, carrots, peas, celery, onion, herbs, flaky butter crust, side salad</td>
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<tr>
<td><strong>Steak &amp; eggs</strong></td>
<td>8oz barrel-cut NY strip, two Jodar Farms eggs, hollandaise, breakfast potatoes</td>
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<tr>
<td><strong>Spring Vegetable Alfredo</strong></td>
<td>Fettuccine, artichoke, peas, squash, parmesan, pea &amp; basil pesto cream</td>
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</tbody>
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*These items may be served raw or undercooked based on your specifications or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. An 18% gratuity will be added to groups of six or more.*
KIDS’ MENU (under 8)

**Buttermilk Pancakes** 6
maple syrup, fruit cup

**Egg Breakfast** 7
2 scrambled eggs, fruit cup, breakfast potatoes

**Chicken Tenders & Fries** 7

**Kid Burger & Fries** 7

BEVERAGES

- **G&B Coffee** 2.50
- **Coconut Chai** 4.50
- **Chill CBD Latte** 4.50
- **Life’s A Buch Kombucha** 5
- **Teakoe Tea** 3
- **Spiced Apple Cider** 4
- **G&B Cocoa** 4
- **Linden Fog (tea latte)** 3.75

STORM SHOT
espresso, syrup, half & half
- **Java, Chocolate or Vanilla Shake** 7
- **Affogato** 3

SIDES

- **Apple Smoked Bacon** 3
- **Grilled Country Ham** 4
- **Housemade Sausage** 5
- **Sausage Gravy** 5
- **Fresh Fruit** 5
- **Breakfast Potatoes** 3
- **Buttermilk Pancake** 4
- **Toast** 2
- **Gluten-Free Bread** 3

SWEETS

- **Fresh-Baked Pie** 6
quadruple coconut cream, lemon meringue or passion fruit meringue

- **Pot de Crème** 7
dark and milk chocolate custard topped with fresh berries

- **Coconut Cake** 10
dreamy, three-layer coconut cake with cream cheese and coconut frosting

COCKTAILS

- **Ginger Rush** 9
bourbon, ginger-peach simple, ginger liqueur, lemon, orange bitters

- **Black Manhattan** 11
bourbon, Amaro Averna, bitters, Luxardo cherry

- **The Rudy** 9
Spring 44 gin, Jack Rudy Classic tonic syrup, club soda, orange peel

- **Seasonal Mule** 10
vodka, seasonal fruit, lime, ginger beer

- **G&B Margarita** 12
G&B Dobel tequila, Cointreau, agave, lime, orange, ginger beer

WINE

- **CAVA, Arte Latino** 7/26
Penedes, SP

- **Sparkling Rose, Veuve Du Vernay** 8/30
FR

- **Prosecco, Stellino Di Notte** 9/34
IT

- **Rotating Rose** 9/34

ASK YOUR SERVER ABOUT OUR BEERS IN CANS, BOTTLES & ON TAP