

EASTER BRUNCH A BUTCHER'S TABLE

EASTER BUFFET

Our buffet is designed to be enjoyed fresh and in-house. Thank you for understanding that buffet items are not available for takeout.

\$60 per guest



CARVING STATION

PRIME RIB

Rosemary & Porcini Crusted,
Au Jus, Horseradish Sauce

LEG OF LAMB

Roasted Leg of Lamb,
Mint Chimichurri Sauce

BRUNCH FAVORITES

APPLEWOOD SMOKED BACON

Applewood smoked, Butcher
Thick-cut Slab Bacon

CHEDDAR SCRAMBLED EGGS

Creamy Cheddar Scrambled Eggs

HOUSE SAUSAGE

House Made Sage Breakfast
Sausage Patties

BISCUITS & SAUSAGE GRAVY

House Made Buttermilk Biscuits,
Creamy Sausage Gravy

BREAKFAST POTATOES

Golden Crisp with Sautéed Onion
and Bell Pepper

SIDES & ACCOMPANIMENTS

ROASTED CHICKEN

Herb Smoked with Creamy
Polenta and Dijon Sauce

DOUBLE-SCOTCH CARROTS

Caramelized Carrots, Butterscotch
Whiskey Glaze

MASHED POTATOES

Buttery Whipped Potatoes

BRUSSELS SPROUTS

Balsamic, Maple Syrup,
Candied Walnuts

Each Guest Will Receive a House-made Shortbread Cookie
and a Small Easter Treat as a Parting Gift.

Prefer Something Lighter?

A LA CARTE

YOGURT PARFAIT	10
<i>Greek Yogurt, Assorted Berries, Granola</i>	
CARROT CAKE PANCAKES	12
CLASSIC BREAKFAST	18
<i>2 eggs, Choice of Thick Cut Bacon or Sausage Patties, Choice of Potatoes, Toast</i>	
OMELETTE W BREAKFAST POTATOES & TOAST	25
<i>- Goat Cheese & Prosciutto - Boursin and Cured Salmon</i>	
STEAK & EGGS	34
<i>6 oz Strip, 2 eggs, Breakfast potatoes w Roasted Poblano Hollandaise</i>	
CINNAMON ROLLS	5
STEAK PLATE	
<i>With Mashed Potatoes and Asparagus</i>	
FILET MIGNON (6 OZ)	48
RIBEYE (14 OZ)	68
CHILEAN SEABASS	62
<i>Pineapple Habanero Glaze, Orzotto, Sauteed Broccolini</i>	

DESSERTS

CREME BRULEE	11
TRIPLE CHOCOLATE CHEESECAKE	11
APPLE CROSTATA	11
LEMON CURD TRIFLE	11