



Easter Brunch Menu

Sun. March 31st - 10am-4pm

Eggs

SMOKED SALMON AND FENNEL FRITTATA 20

A Gourmet Brunch Delight, Blending the Smokey Flavors of Premium Salmon with the Crisp, Aromatic Touch of Fennel in a Fluffy Egg Base

SHAKSHUKA 18

Poached Eggs Nestled in a Simmering Mixture of Tomatoes, Onions, Bell Peppers, and a Medley of Spices

INDIAN SPICED SCOTCHED EGG 18

Egg Wrapped in Seasoned Ground Lamb, Breaded, and Fried to Crispy Perfection

ATLAS BENEDICT

2 Poached Eggs, Toasted English Muffin, and Hollandaise Sauce, Served with Breakfast Potatoes

With: Smoked Salmon 22 Spinach 16
Griddled Ham 18

SCRAMBLED EGG WITH CRISPY LEEKS 19

AND CAVIAR

Served with Mini Grilled Cheese Sandwiches

TUNA TARTARE 19

Cured Egg on Crispy Brioche Toast

Pasta

ASPARAGUS CAVATELLI 20

Peas, Ricotta Cheese, and Sage

MAINE LOBSTER RAVIOLI 30

Lemon Beurre Blanc and Balsamic Glaze

MUSHROOM RAVIOLI 20

Pepper & Onion Caponata

Entrées

ASIAN STYLE GRASS FED BEEF SHORT RIBS 36

Served with Quinoa, Wild Rice Pilaf, and Sautéed Edamame & Spinach

GRILLED SALMON 29

Served with Toasted Beet & Arugula Salad, Topped with Green Goddess Dressing

HERB CRUSTED LAMB CHOPS 52

Served with Israeli Couscous, Tzatziki, and Olive Tapenade

PEARL SUGAR WAFFLES & BUTTERMILK 25

FRIED CHICKEN

Served with Vermont Maple Syrup

ROAST CHICKEN BREAST 29

Served with Roasted Root Vegetables and Béarnaise Sauce

SMOKED BEET BURGER 18

Served with Arugula, Feta, Kimchi Mayo, and House Cut Fries

Dessert

APPLE PIE A LA MODE 9

Vanilla Ice Cream

CHALLAH BREAD & BUTTER PUDDING 9

Brandied Strawberries

CHOCOLATE RASPBERRY TARTUFO 9

Raspberry and Hazelnut