



## 3-Course Prix Fixe

## Easter Brunch

\$42 Per Person

Hot Cross Buns, Bread, Flavored Butter & Preserves for the Table

Please Choose One Item from Each Category

### First

#### MINI DUTCH BABY PANCAKES

Skillet Baked Pancakes with Berries and Brown Butter

#### BRIOCHE FRENCH TOAST

Vermont Maple Syrup, Cinnamon Butter,  
Fresh Assorted Berries

#### AVOCADO TOAST

Poached Eggs and Salsa Picante

#### ITALIAN EASTER PIE

Classic Italian Pie Filled with Meat, Cheese, and Eggs

#### EGGS BENEDICT

Poached Eggs, Toasted English Muffin, Hollandaise  
Sauce, Grilled Ham, Served with Breakfast Potatoes

#### CROQUE MADAME

Buttery Sandwich with Ham, Gruyere Cheese,  
Mornay Sauce, Topped with Fried Egg

#### SPRING VEGGIE OMELET

Farm Fresh Eggs, Spinach, Broccoli, Peppers,  
Mushrooms, Served with Toast

### Second

#### SLICED SPIRAL HAM

Butter Glazed Carrots and Beans

#### SLICED ROAST LEG OF LAMB

Gravy with Mint Jelly and Roasted Fingerling Potatoes

#### BELGIAN WAFFLES & FRIED CHICKEN

Hot Honey

#### SHORT RIB TACOS

3 Tacos with Pickled Radish, Pico de Gallo, Guac & Chips

#### NY STRIP STEAK +\$15

Au Jus and Truffle Fries

#### TUNA STEAK +\$8

Sauteed Edamame and Spinach

#### PORK OSSO BUCCO +\$8

Mashed Potatoes, Asparagus

#### GRILLED SALMON

Salmon Roe Vinaigrette and Arugula Frisee Salad

#### PASTA PRIMAVERA

Sundried Tomatoes and Olives

### Third

#### TIRAMISU

Boudoir, Mascarpone, Kahlua,  
Happy Hen Eggs, Espresso, Cacao

#### WARM CHOCOLATE CAKE

Salted Caramel Ice Cream

#### ETON MESS

Strawberry, Meringue Cookies, Ricotta  
Whipped Cream, Berry Compote

#### CARROT CAKE

Cream Cheese Frosting

#### GELATO OR SORBET

Please Inquire with Your Server  
for Our Available Flavors

#### FRESH FRUIT PLATE

Pineapple, Cantaloupe, Melon. Strawberries,  
Blueberries, Raspberries

### Add-On

#### BOTTOMLESS BEVERAGES +\$29

House Classic Cocktails & Draft Beers

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## Red

		<b>GLASS</b>	<b>BOTTLE</b>
101	Tribute, Cabernet Sauvignon, <i>California</i> 2021	\$12	\$36
102	Imagery, Pinot Noir, <i>California</i> 2021	\$12	\$44
103	J.Lohr, Merlot, <i>California</i>	\$13	\$45
104	Ferrari Carano, Cabernet Sauvignon, Dry Greek Valleys, <i>California</i> 2018	\$19	\$72
105	Clarendelle, Bordeaux, <i>France</i> 2016	\$20	\$90
			<b>BOTTLE</b>
107	Domaine Faiveley, 1er Cru Les Champs Fulliots, <i>France</i> 2013		\$275
108	Iron & Sand, Paso Robles, Cabernet Sauvignon, <i>California</i> 2021		\$68
109	Domaine Labruyere Coeur de Terroirs Moulin-a-Vent, Burgundy Red, <i>France</i> 2018		\$62
110	Chateau Mont-Redon, cotes-du-Rhone, <i>France</i> 2020		\$68
111	Nino Negri, Quadrio Valtellina Superiore, <i>Italy</i> 2018		\$80
112	Sangiovese, La Salvanelle Chianti Classico DOCG		\$120
113	Domaine, du Vieux Telegraphe, Chateauneuf-du-Pape, <i>France</i> 2015		\$200
114	Lindes, du Remelluri, Vinedos de San Vicente, <i>Spain</i> 2011		\$150
115	Clos Marsalette, Pessac-Leognan, <i>France</i> 2015		\$180

## White

		<b>GLASS</b>	<b>BOTTLE</b>
116	Mazzacorona, Pinot Grigio, <i>Italy</i> 2022	\$12	\$40
117	Frisk, Riesling, <i>Australia</i> 2022	\$12	\$44
118	Blue Quail, Sauvignon Blanc, <i>California</i> 2021	\$14	\$44
119	J. Lohr. Chardonnay Rivershore, <i>California</i> 2021	\$14	\$50
120	Dashwood, Sauvignon Blanc, <i>New Zealand</i>	\$15	\$45
121	Tenuta Rapitala, Viviri Grillo, <i>Italy</i> 2020	\$16	\$50
124	Grenache, Rose All Day IGP, Pays D'oc, <i>France</i>	\$13	\$45
125	Ferrari Carano, Pinot Grigio, Dry Greek Valleys, <i>California</i> 2018	\$14	\$54
			<b>BOTTLE</b>
122	Chateau St Jean, Chardonnay, Carneros <i>California</i> 2021		\$120
123	Suavia, Monte Carbonare, <i>Italy</i> 2016		\$150

## Champagne

	<b>BOTTLE</b>
Collet, Brut Art Deco, Premier Cru	\$150
Veuve, Clicquot Brut	\$150
Bertrand Senecourt Beau Joie, Special Cuvee, Brut	\$350

## Martinis

<b>ESPRESSO MARTINI</b>	\$20	<b>DIRTY MARTINI</b>	\$19
Tito's Vodka, Crème de Cacao, Espresso		Vodka, Dry Vermouth, Olive Juice	
<b>LEMON DROP</b>	\$18	<b>FRENCH MARTINI</b>	\$20
Vodka, Triple Sec, Lemon Juice, Simple Syrup		Vodka, Raspberry Liqueur, Pineapple Juice	
<b>CLASSIC MARTINI</b>	\$18	<b>APPLETINI</b>	\$20
Gin, Vermouth, Lemon Twist		Vodka, Apple Schnapps, Cointreau	

## Cocktails

<b>SICILIAN SPRITZ</b>	\$18	<b>THE ROSLYN MOJITO</b>	\$17
Amaro Sfumato, sparkling wine, club soda		Don Q Rum, Chinola, Mint, Lime, Soda	
<b>EAST INDIA TRADING</b>	\$18	<b>HOLLY GO LIGHTLY</b>	\$17
Hendrick's, Cucumber Ginger Syrup, Lime Juice		Tito's Vodka, Aperol, Triple Sec, Lime Juice	
<b>THE BROOKLYN</b>	\$20	<b>THE ATLAS MARGARITA</b>	\$20
Knob Creek Rye, Luxardo, Dry Vermouth		Casamigos Blanco, Cointreau, Blood Orange Puree, Lime	
<b>MEZCAL DAMA</b>	\$20	<b>GARDEN GREYHOUND</b>	\$20
Mezcal, Aged sherry, Grand Marnier, Lime		Ketel one, St Germain, grapefruit, Lemon, Acai Liqueur	

## Beer (Bottled / Draft) & Spirits

CHECK WITH YOUR SERVER FOR OUR SELECTION

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