

Mothers Day Brunch 2009

Housemade Croissants with Housemade Jam and Butter 2./5.

Bruschetta with Local Morels, Cream and Speck 10.

Roasted Local Asparagus with Fried Farm Egg, Aged Balsamic and Shaved Parmigiano 10.

Mixed Antipasti with La Querca Prosciutto, Roasted Garlic, Gorgonzola, Warm Olives, Sea Salt Roasted Almonds 14.

Young Spinach, House Cured Bacon Lardon, Poached Egg, Roasted Shallot Vinaigrette 10.

Potato and Aged Provolone Croquette with Oil Cured Tomato Relish 8.

French Toast with Honeyed Mascarpone and Seasonal Fruit 11.

Baked Eggs with Cream, Shallots and Gruyere, Roasted Bacon Wrapped Radicchio 12.

Frittata with Red Potatoes, Chorizo, Arugula and Parmigiano 9.

Frittata with Oil Cured Tomatoes, Spring Herbs and Fresh Goat Cheese 9.

Pan Fried Razor Clam, Arugula, Moroccan Olive, Preserved Lemon-Saffron Aioli 17.

Grilled Hanger Steak, Arugula, Parmigiano, Lemon Infused Extra Virgin Olive Oil and Twelve Year Old Balsamic 15.

Housemade Ginger-Sage Sausage 4.50 House Cured Bacon 4.50

Fried, Crushed Creamer Potatoes with Parmigiano, Lemon and Rosemary 5.

Broiled Toast with Sea Salted Butter 1.5

Menu subject to change due to availability

20% gratuity added to parties of six and greater/regrettably no separate checks