

# Easter

## BRUNCH

2 COURSES FOR \$25

### — FIRST COURSE —

#### **OATMEAL CRÈME BRULEE**

apricot, pistachio, micro tangerine

#### **COUNTRY TERRINE EN CROUTE**

veal, pork, brioche, sherry gastrique, house mustard, cornichon

#### **KALE & WHEAT BERRY SALAD**

pomegranate arils, baby kale, easter egg radish, ramp vinaigrette

#### **DUCK AND DUMPLING SOUP**

poultry consommé, mirepoix, herb spaetzle, puff pastry

### — SECOND COURSE —

#### **FORAGED MUSHROOM OMELET**

leeks, shallots, morels, hedgehog mushroom, farm eggs, roasted fingerlings, bird seed wheat

#### **LOBSTER GNOCCHI SCRAMBLE**

claw & knuckle, parisian gnocchi, escarole, red pepper, farm eggs

#### **CHICKEN & WAFFLES**

buttermilk brined chicken, pecan waffle, house made andouille sausage, braised greens, roasted cippolini, poultry demi

#### **PORK BELLY BENEDICT**

buttermilk biscuit, house smoked pork belly, peppered mornay, watercress, tomato jam, slow poached egg\*

#### **BAKED FRENCH TOAST**

honey custard brioche, mixed berry struesel, maple syrup, chantilly cream



**VINOLOGY**  
WINE BAR AND RESTAURANT



\*Menu items are cooked to order or undercooked. Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.