

# Mother's Day

## BRUNCH

2 COURSES FOR \$25

### — FIRST COURSE —

#### **OATMEAL CRÈME BRULEE**

apricot, pistachio, micro tangerine

#### **LOBSTER CORN DOG**

shrimp & lobster sausage, saffron aioli, fried capers

#### **SPRING & STRAWBERRY SALAD**

red buttercrunch, freekah, radish, pickled green strawberry, chevre, sweet basil vinaigrette

### — SECOND COURSE —

#### **WILD MUSHROOM & RAMP OMELET**

wild mushrooms, farm eggs, roasted fingerlings, bird seed wheat toast

#### **SMOKED HALIBUT SCRAMBLE**

parisian gnocchi, escarole, red pepper, farm eggs

#### **CHICKEN & WAFFLES**

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

#### **PORK BELLY BENEDICT**

buttermilk biscuit, house smoked pork belly, peppered mornay, rapini, onion, slow poached egg\*

#### **BAKED FRENCH TOAST**

honey custard brioche, strawberry rhubarb, 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.