



## *Brunch Prix-Fixe Menu #1*

Served Family Style

### STARTERS

#### **Mezze Platter**

Falafel,  
Fava bean hummus & tahini with smoked pimenton,  
Fried cauliflower with capers & lemon,  
Babaganoush with pomegranate,  
House pickles & olives,  
served with warm pita bread

### MAIN

#### **American Platter**

Cowart ranch eggs, Applewood bacon, country toast, shrimp & stoneground grits

#### **Butter Lettuce Wedge**

Za'atar, feta, dill, Nueske bacon

#### **Short Rib Grilled Cheese**

Country toast, smoked cheddar, young field greens, balsamic fig dressing

### SWEET FINALE

#### **Royal French Toast**

Chocolate babka brioche, strawberry creme fraiche

#### **Meyer Lemon Cheesecake**

blueberries

*\$40.00 per person + tax & gratuity*



## *Brunch Prix-Fixe Menu #2*

### STARTERS – family style

#### **Mezze Platter**

Falafel,  
Fava bean hummus & tahini with smoked pimenton,  
Fried cauliflower with capers & lemon,  
Babaganoush with pomegranate,  
House pickles & olives,  
served with warm pita bread

### MAIN COURSE – family style (Choose 3)

#### **House Smoked Salmon Platter**

Sesame bagel, heirloom tomato, caper berries

#### **Duck Hashbrown**

Beet tehina, sunnyside duck egg, dill

#### **Egg White Frittata**

Spinach, goat cheese, chanterelle mushrooms, greens

#### **Stracciatella**

Avocado, heirloom tomato, sumac

#### **American Platter**

Cowart ranch eggs, Applewood bacon, country toast, shrimp & stoneground grits

### SWEET FINALE – family style

#### **Meyer Lemon Cheesecake**

blueberries

#### **Sticky Bun**

*\$45.00 per person + taxes & gratuity*