

SEARED

Mother's Day Brunch

May 14th 2023

9:30 - 12:30

Fresh Cinnamon Rolls \$13

Blueberry Anglaise, caramelized banana, Toffee sauce, Vanilla bean whip

Doughnut Holes \$13

House made doughnuts, maple + bourbon glaze, bacon jam, berry puree

Oysters On Ice 1/2dz \$19 OR Dz. \$36

Drakes Bay oysters, green apple + pineapple mignonette, Meyer lemon, hot sauce

Seared Benedict \$20

Neuske's bacon, avocado, farm eggs, Meyer lemon hollandaise, English muffins, home potatoes

Dungeness Crab Benedict \$28

House made crab cake, avocado, smoked tomato, farm eggs, Meyer lemon hollandaise, English muffin, home potatoes

Buttermilk Waffles \$13

House made waffles, whipped maple butter, spring berry puree, whipped butter, Vermont maple syrup

Chicken & Waffles \$21

House made waffles, buttermilk fried chicken, whipped butter, Vermont maple syrup, Joe's hot sauce

Steak & Eggs \$32

10oz. Wagyu flat iron, Seared scrambled eggs, home potatoes, Bordelaise, roasted tomatoes, jalapeno + bacon butter

Polenta + Spring Vegetables \$20

Heirloom polenta, farm eggs, roasted spring vegetables, smoked tomato, Meyer lemon hollandaise

Prime Rib Hash \$23

Wagyu prime rib, smoked bacon, peppers + onions, potatoes farm eggs, chimichurri

Libations

Mimosa \$13

Fresh pressed orange juice, champagne

Smoked Bacon Bloody Mary \$14

Heirloom tomato bloody mix, vodka, candied bacon

Bon Vivant \$14

Citrus vodka, passionfruit, Elderflower liquor, fresh lime

Ramos Fizz \$14

Gin, fresh lemon + lime, orange flower water, egg white, cream

Strawberry Froze \$13

Rose, house citrus infused vodka, strawberry puree, crushed ice

Grasshopper \$13

Creme de menthe, creme cacao, cream

Seared