Bottomless Mimosa Brunch \$85 includes juice, & coffee



FOR THE TABLE

TRADITIONAL HOT CROSS BUNS

vermont cultured butter

ARTISAN CHEESE & CHARCUTERIE

fig jam, grain mustard, rustic breads

JUMBO SHRIMP COCKTAIL

bloody mary cocktail sauce, lime

CENTERSTAGE

BRIOCHE FRENCH TOAST

bacon, banana foster sauce

SOFT SCRAMBLED EGGS

bacon or chicken-apple sausage, lyonnaise potatoes, multigrain toast

AVOCADO TOAST

grilled rustic bread, smoked salmon, pickled onions, artisan green

HOUSE-MADE BUTTERMILK BISCUTS & COUNTRY GRAVY

sage & pork sausage gravy, lyonnaise potatoes

BLACK ANGUS PRIME RIB

hand cut fries, charred broccolini, horseradish creme

STEELHEAD TROUT

smashed new potatoes, radish & fennel slaw, harissa vinaigrette

KIDS

BANANA BREAD PANCAKES

bacon, maple syrup

BAKED MACARONI & CHEESE

DESSERT

ASSORTED MINI DESSERTS INCULDING CARROT CAKE

