

# Easter Brunch

## HANDCRAFTED BRUNCH COCKTAILS

### RASPBERRY ROSEMARY COSMO - 14

a lightly sweet and herbal twist on the tribeca-born libation, with raspberry vodka, cointreau, fresh squeezed lime and cranberry juice shaken with muddled raspberries and rosemary

### MIMOSA - 13

fresh squeezed orange juice combined with sparkling wine that lives on the legacy of its Parisian roots

### BLOODY MARY - 14

birthed during the roaring twenties, this savory classic has a spicy kick and is served with cucumber, lime, and a pimento-stuffed olive

## SIGNATURE SELECTIONS

### PETITE FILET & SPICY CRAB\* - 68

6 oz filet served sizzling with colossal crabmeat and topped with sriracha mayonnaise drizzle

### BLACKENED AHI TUNA SALAD\* - 28

fresh baby lettuces, iceberg, and arugula tossed in our house vinaigrette and paired with crisp cucumber, bell pepper, and onions, topped with seared ahi tuna, pickled ginger and a drizzle of our signature mustard sauce

### BARBECUED SHRIMP & GRITS - 38

smoked gouda grits served with barbecued jumbo gulf shrimp and chopped green onions

### CRAB CAKE BENEDICT - 28

crab cakes, breakfast potatoes, sautéed arugula, poached eggs & hollandaise

### CREOLE BISCUITS - 22

cheddar biscuits, andouille spiked creole gravy, andouille sausage, scrambled eggs

### LOBSTER OMELETTE - 38

omelette filled with ratatouille, topped with hollandaise, tomato basil sauce, lobster, and fresh basil



GENERAL MANAGER

*Jeffrey Cooper*

EXECUTIVE CHEF

*Chuck Soffner*

\*Items are served raw, or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of food-borne illness.