

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

Ben Joseph

EXECUTIVE CHEF

John Hamilton

*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.

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