

# 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

### CRÈME BRÛLÉE FRENCH TOAST - 22

texas toast baked in silky crème brûlée custard, topped with housemade whipped cream and caramel drizzle

### CRAB CAKE BENEDICT - 28

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

### AVOCADO TOAST - 22

toasted ciabatta layered with avocado purée, roasted tomatoes, soft-boiled egg, creamy goat cheese and a drizzle of balsamic glaze

### BARBECUED SHRIMP & GRITS - 38

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

### CAJUN TENDERLOIN EGGS BENEDICT\* - 38

blackened filet, creamed spinach, english muffin, poached eggs and hollandaise

### LOBSTER OMELETTE - 40

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

