Brunch 22 December 2024 mon. thur. fri. sat. sum

Ad Hoc Bloody Mary
Mimosa
\$16

Mixed Greens Salad

laura chenel goat cheese, pickled red onions tfl garden candy roaster squash, celery, pecans balsamic vinaigrette

(+)

Regiis Ova Siberian Caviar

 $\begin{array}{c} \text{kendall farms creme fraiche, chives} \\ \text{potato chips} \end{array}$

\$80 addition

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Steak & Eggs

crispy potato hashbrowns, fried hen egg sauteed spinach with caramelized onions and peppers hollandaise

(+)

Buttermilk Fried Chicken

\$32 addition

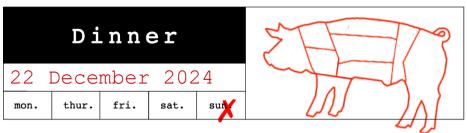
menu additions are subject to availability

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Ricotta Fritters

chocolate sauce

\$52 menu



Mixed Greens Salad

laura chenel goat cheese, pickled red onions tfl garden candy roaster squash, celery, pecans balsamic vinaigrette

(+)

Regiis Ova Siberian Caviar

kendall farms creme fraiche, chives potato chips
\$80 addition

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Grilled Niman Ranch Ribeye

whipped potatoes, roasted tfl garden vegetables au jus

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Shrimp Scampi

lemon, garlic, white wine, grilled bread
\$32 addition

menu additions are subject to availability

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Cypress Grove Humboldt Fog

orange marmalade, looney bin crackers

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Ice Cream Sundae

chocolate, strawberry & butterscotch sauces
 pearson farm pecans, chantilly

\$69 menu (+) \$55/\$75 wine