## EASTER MENU <br> SPECIALTY COCKTAILS

ROSE PEACH SANGRIA \$14<br>Ruffino Aqua Di Venus Rosé, Peach Brandy, Peach Nectar, Sparkling Water, Raspberries \& Peaches

## BUNNY TAIL BUBBLY \$14

Barton \& Guestier Champagne, Cointreau, Orange Tangerine Puree, Pressed Carrot Juice

BIRDS \& THE BEES \$15
Empress 1908 Gin, Yellow Chartreuse, Lavender Monin, Honey Simple Syrup, Fresh Lemon Juice


## BRUNCH-

10:30AM-1:00PM

## 3 Egg Omelet \$16

Served with your choice of 3 fillings Mushrooms, Onions, Bell Peppers, Tomatoes, Spinach, Caramelized Onion, Swiss Cheese, Cheddar Cheese, American Cheese II White or Wheat Toast \& Breakfast Potatoes

Traditional Eggs Benedict \$18
Poached, Free Range Eggs, Canadian Bacon on Griddled English Muffin Topped with House-made Hollandaise Sauce \& Breakfast Potatoes
Add House Cured \& Smoked Salmon or Crabcake \$6

## Belgian Buttermilk Waffle \$14

Warm House-made Waffle with your choice of Fresh Berries, Bananas, Chocolate Chips, Powdered Sugar or Whipped Cream

## Breakfast Toast \$20

Two Sunny Side Eggs \& Breakfast Potatoes Choice of:
-Avocado Toast with Radish \& Everything Bagel Spices - Salmon Toast with Cream Cheese,

Capers \& Chives

## ENTREE SPECIALS

 SERVED ALL DAY
## Braised Lamb Shank \$26

Served with House-made Mashed Potatoes and Glazed Carrots \& Au Jus
Rabbit Fricasse \$28
Served over House-made Fettuccine with Bacon, Mushrooms \& Mustard

## DESSERT SPECIALS SERVED ALL DAY <br> Chocolate Coconut Bread Pudding \$9 <br> Carrot Cake $\$ 9$ <br> Topped with Cream Cheese Frosting <br> House-made Crème Brulee $\$ 9$

## BRUNCH SIDES

## Breakfast Sausage \$5

Breakfast Potatoes \$5
White or Wheat Toast \$3
Applewood Smoked Bacon \$5
Canadian Bacon \$5
English Muffin \$3

## Lox \$6

