

MOTHER'S DAY

BRUNCH

SERVED 11:00 AM TO 4:00 PM

— STARTERS —

HOUSE SALAD

Greens, caramelized pecans, apples, tomatoes, goat cheese, garlic cilantro vinaigrette

CORN BISQUE

Velvety cream corn soup topped with wild boar bacon, cotija cheese, and cilantro oil.

SHRIMP AND GRITS

Shrimp, bacon, Portobello mushrooms, tomatoes, and scallions over cheesy Tabasco grits.

PIMENTO CHEESE FRITTERS

Local ancho chili caciotta, sharp cheddar, and Chihuahua cheeses blended with roasted red peppers and spicy mayo - Panko breaded and fried golden brown - House Tabasco jam.

— ENTREES —

STEAK & EGGS

Filet medallions and poached eggs on top of herb focaccia toast and topped with hollandaise – Served with hashbrowns

CHICKEN AND WAFFLES

Fried chicken on a Minnesota wild rice waffle with agave nectar butter and smoked maple syrup

RABBIT PICCATA

Pan-roasted rabbit schnitzel with lemon caper butter -Served over orzo

FILET MIGNON

Petite filet with mashed potatoes and grilled vegetables

PECAN CRUSTED RAINBOW TROUT

Pecan-cruste trout with molasses butter - Wild rice and grilled vegetables

SMOKED SALMON OMELET

House-cured and smoked salmon omelet with cream cheese and chives - Topped with creme fraiche, red onion, and fried capers - Served with hashbrowns and asparagus

BUFFALO FILET OSCAR ADDITIONAL \$15.00

Jumbo lump crab, asparagus, and hollandaise -Served with hashbrowns

WILD GAME MIXED GRILL ADDITIONAL \$15.00

Espresso-cruste elk filet with blackberry port reduction – Chicken fried quail with Morel cognac demi-glace - Venison Chop au poivre

— DESSERTS —

BLUEBERRY COBBLER CHEESECAKE

JACK DANIELS PECAN PIE

with vanilla crème anglaise spiked with whiskey

CHOCOLATE TORTE

with Raspberry Coulis

\$65.00 Per Person Plus tax and gratuity
Kids menu available for kids 13 and under