



Easter Brunch

To Sip

Garden Party

\$15.00

Sipsmith Gin, Combiér Pampelmousse Rose Liqueur, Rosemary Syrup, Fresh Lime

Entrees

Grilled Lamb* Open Face Sandwich

\$25.00

seven-grain ciabatta | crispy sullivan farm egg* | tomato jam | spicy chickpea | mint gremolata

Sumac Spiced Lamb* Burger

\$24.00

feta-tzatziki | grilled onions | hand cut fries | harissa ketchup

House-Made King Crab Raviolo

\$30.00

baby shrimp* | baby squash | sugar snap peas | meyer lemon

Desserts

Chocolate Mousse Easter Egg

\$13.00

white chocolate shell | pistachio mousse | market berries | kataifi