

HERITAGE

FOOD + DRINK

Easter Brunch Pre Fixe \$59

FOR THE TABLE

BREAD BOARD

Assorted breads, pastries, strawberry jam, whipped butter

TO START

CHOICE OF:

CRISPY SPRING ONIONS

Tempura fried local baby onions, herb aioli, horseradish

TRUFFLE EGG TOAST

Ricotta whipped eggs, chili truffle honey

VEAL CARPACCIO

Garlic aioli, baby arugula, capers, preserved lemon vinaigrette, pecorino

BLACKBERRY + BURRATA SALAD

Baby greens, candied almonds, truffle-honey dressing

BLT DEVEILED EGGS

Crispy bacon, roasted tomato, crème fraiche, caviar

PORK BELLY BITES

Burnt onion, cabbage + apple slaw, chili-honey glaze

ENTREE

CHOICE OF:

FRIED CHICKEN + WAFFLE

Honey butter fried chicken, buttermilk waffle

PRIME RIB + \$10

Truffled potato hash, charred scallion, roasted garlic, rosemary – horseradish au jus

COUNTRY BENEDICT

Butter biscuit, smoked ham, creamed spinach, poached eggs, maple hollandaise, home fries

RED VELVET WAFFLE

Fresh berries, chocolate syrup, strawberry-honey butter

SMOKED SALMON FLATBREAD

Dill aioli, pickle + caper relish, onion, everything bagel seasoning, side salad

AMERICAN STANDARD BURGER

Premium wagyu beef, smoked bacon, American cheese, preserved tomato, au poivre, fries

LOBSTER FRITTATA

Creamed leeks, tarragon, yukon gold potato, brown butter, side salad

DESSERT

FOR THE TABLE

VENETIAN DESSERT PLATTER

Assorted house made dessert