

Lunch

SATURDAY

SPRING 2026
MENU - \$45PP

**does not include tax, gratuity or beverages*

FIRST COURSE

please choose 2 options for your group

Maryland Crab Bisque
fresh parsley

Golden Beet Salad V GF
herb yogurt dressing, local greens, gooseberries

Smoked Salmon Avocado Toast
sliced cucumbers, red onion, fresh dill

Spring Onion & Corn Potato Croquettes V
topped with a dollop of kewpie mayo

Deviled Egg Trio
candied bacon, traditional, crab

ENTRÉES

please choose 3 options for your group

California Breakfast V
cheddar omelet, seasonal veggies, avocado, pico de gallo, berries, multigrain bread

Fried Chicken & Waffle
buttermilk waffle, maple syrup

Salmon Piccata GF
miso whipped carrots, heirloom carrots, shitake mushrooms, ginger beurre monte

Steak & Frites GF
truffle parmesan fries, rocket salad, roasted garlic aioli (served medium)

Banana Fosters French Toast V
chocolate crumb, spiced banana syrup

DESSERT

please choose 2 options for your group

Chocolate Flourless Cake
tart cherry compote, cognac gelato

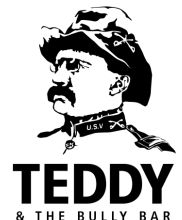
Strawberry Cheesecake
whipped cheesecake, angel cake, rhubarb strawberry syrup

Creme Brulé
fresh berries, house made chantilly cream

Fruit & Sorbet VG GF

GF - Gluten Free
V - Vegetarian
VG - Vegan

Additional Vegan Options Are Available Upon Requests



Lunch

SATURDAY

BEVERAGE
PACKAGES

*does not include tax, gratuity

BEVERAGE PACKAGES

Bottomless Breakfast Cocktails

bottomless mimosas,
bloody marys & sangrias

(2 hour service)

\$35 per person

Non - Alcoholic Beverages

orange juice, apple juice, grapefruit juice, regular &
decaf coffee, hot & iced tea, fountain sodas

(2 hour service)

\$17 per person

