

Easter Brunch

\$45 ++ Per Person
Includes Choice of Coffee, Tea, or Juice

Starters

CAESAR SALAD

hearts of romaine, challah bread croutons,
parmigiano reggiano, classic caesar dressing

BABY GEM WEDGE SALAD

nueske's bacon lardons, tomato, pickled red onion,
gorgonzola, hard boiled eggs, herb buttermilk dressing

STOUT ONION SOUP

parmesan crostini, chives

YOGURT PARFAIT

greek yogurt, granola, fresh berries

SMOKED SALMON BOARD

cream cheese, pesto, balsamic reduction,
bagel crisps

OYSTERS ON THE HALF SHELL

cucumber mignonette

Entrées

served with choice of home fried potatoes or fruit cup
and choice of toast

BRADDOCK'S BREAKFAST

two cage-free eggs any style, choice of
bacon or cranberry chicken sausage

DENVER OMELET

peppers, onion, sunday brunch ham, and
cheddar cheese

SMOKED SALMON BENEDICT

creamed spinach, cage-free poached eggs,
hollandaise sauce

CROQUE MADAME

breadworks sourdough, sunday brunch ham,
gruyere cheese, bechamel, cage-free eggs
sunny side up

LUMP CRAB OMELET

roasted peppers, onion, manchego cheese

BRIAN'S CORNED BEEF HASH

two cage-free eggs any style, caramelized
onions, sous vide corn beef

Specialty Additions

served with herbed yukon gold mashed potatoes,
roasted heirloom carrots

HOUSE BRAISED SHORT RIB - 15

10 oz HERB ROASTED PRIME RIB - 25

Desserts

MOONSHINE BERRY
COBBLER

GOAT CHEESE
CHEESECAKE

CHALLAH BREAD
PUDDING