

Easter Brunch Menu
Two Courses \$30.00
First course - choice of one

Fresh Fruit Salad

strawberries, pineapple, melon, mango, blackberries, blueberries,
minted ginger almond gremolata, crème fraiche

Strawberry Salad

strawberries, snap peas, arugula, popcorn, ricotta, sorghum-balsamic vinaigrette

Warm Goat Cheese

mixed greens, hazelnut crusted goat cheese, wine poached onions, apricot-jalapeño vinaigrette

French Onion Soup

caramelized onions, crouton, Gruyere cheese

Second course - choice of one

Crab Cake Benedict*

poached egg, Johnny cake, mustard-tomato relish, smoked paprika hollandaise,
choice of grits or home fries

Churro French Toast

crispy Challah French toast, cinnamon-sugar, sweet fried plantains, cream cheese glaze,
maple syrup, applewood smoked bacon or organic blueberry chicken sausage

Classic Breakfast with Tomato Strata*

rustic caramelized onion tomato bread pudding, two eggs any style, grits or home fries,
applewood smoked bacon or organic blueberry chicken sausage

Hangtown Fry*

fluffy crème fraiche scrambled eggs, bacon lardons, cornmeal fried oysters, arugula,
smoked tomato vinaigrette, grits or home fries

Fried Chicken and Waffles

buttermilk fried chicken breast, potato waffles,
Siracha bourbon maple syrup, roasted brussels sprouts

Carpe Diem House Burger*

8 oz. house ground burger, Brioche bun, caramelized onions, roasted tomatoes, arugula,
Beecher's Flagship cheddar, side of truffled mac n' cheese

Seared Salmon

seared salmon, cilantro-Poblano creamy green rice,
orange mojo gastrique, roasted carrots

Cauliflower Sformato

savory cauliflower and leek flan, roasted mushrooms with Romesco sauce,
asparagus and pistachio vinaigrette

Kids Menu - Served with a first course of fresh fruit salad \$15.00

French Toast
brown sugar-cinnamon French toast with maple syrup and applewood smoked bacon

Scrambled Eggs
with cheddar cheese and applewood smoked bacon

Fried Chicken Fingers
served with home fries

*These items contain raw or undercooked foods. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Please notify us of any dietary restrictions or allergies even if the ingredient is not listed.

Libations

Blackberry Bourbon Sweet Tea - <i>Bulleit with blackberry shrub infused tea, mint</i>	10.00
Passion Fruit Mimosa - <i>Cava with passion fruit juice and Amaro herbal liqueur, orange</i>	9.50
Tangerine Gin Fizz - <i>Tangerine juice, Cava, and local Cardinal Gin, orange</i>	10.00
Classic Mimosa - <i>Segura Viudas Cava and fresh orange juice</i>	7.00
Bloody Mary - <i>with pickled okra</i>	8.00
House Cappuccino - <i>with Baileys and Frangelico</i>	8.50

Beverages

Blackberry Shrub - <i>sweetened blackberry infused syrup, soda water, mint</i>	2.50
Fresh squeezed orange juice, lemonade, or limeade	2.50
Espresso, regular & decaffeinated	3.00
Cappuccino or Latte, regular & decaffeinated	3.50
Pure Intentions Coffee, Charlotte, NC	3.00
Hot Chocolate	2.50
Chocolate milk or regular milk	2.50
Luzianne Iced tea	2.50
Red Zinger, Chamomile, & Earl Grey teas	2.50
Coke, Diet Coke, Sprite, Ginger Ale	2.50
Virgin Bloody Mary with pickled okra	5.00
Panna Natural Spring Water	3.00
San Pellegrino Sparkling Water	SM 3.00/LG 6.00