

*Townhouse*  
MOTHER'S DAY BRUNCH

**APPETIZERS & SALADS**

ICED JUMBO SHRIMP COCKTAIL & LUMP CRAB SALAD *(gf)* 33

GRILLED OCTOPUS *(gf)* shaved fennel, frisée, red onion salad, olives, lemon vinaigrette 23

ESCARGOT garlic butter, crostini 24

BURRATA toasted sourdough, tomato, strawberries, basil, balsamic glaze 18

TUNA TATAKI CRUDO shallot soy vinaigrette, petite greens, crispy garlic 20

SPICED LAMB MEATBALLS *(gf)* fried chick peas, yogurt dill sauce 16

CHARCUTERIE selection of artisan meats & cheese, toasted olive bread 24

MEZZE tzatziki, hummus & aleppo, red pepper feta, grilled naan 20

ARUGULA, BEET & GOAT CHEESE SALAD \* *(gf)* toasted walnuts, white balsamic vinaigrette 16

ROMAINE CAESAR SALAD parmesan, croutons, creamy anchovy dressing 15

**ENTRÉES**

AVOCADO TOAST tomato, poached eggs, goat cheese 23

FRITTATA asparagus, leeks, gruyere, ricotta, tomato relish, roast potatoes, toasted sourdough 26

LOBSTER RAVIOLI grilled lobster tail, sauce american 36

RICOTTA & POTATO GNOCCHI spring vegetables, pesto, extra virgin olive oil 29

BRIOCHE FRENCH TOAST \* caramelized bananas, mixed berries, vermont maple syrup 24

CHICKEN MILANESE arugula, artichokes, olives, vinegar onions, tomato, feta, lemon oregano 26

ROASTED KING SALMON *(gf)* beet & apple chutney, caramelized onion potato purée, cabernet reduction 36

14oz PRIME NY STRIP & TRUFFLE FRITES roast garlic mayo 46

GRILLED OPAL VALLEY LAMB CHOPS roasted cauliflower, sweet potato, grilled asparagus 49

GRILLED PETITE FILET *(gf)* roasted asparagus, truffle potato purée 33

SEARED SEA SCALLOPS *(gf)* caramelized sweet potato, forest mushrooms & kale risotto, truffle vinaigrette 46

SEA BASS FRANÇAISE *(gf)* wilted spinach, blistered tomatoes 40

Items marked \* contain seeds or nuts. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Please let your server know if you have any food allergies.

Gratuity of 20% to parties of 8 or more.