



EASTER BRUNCH

PETITS PLATS

Cheese Board 20
fig jam, local honey, baguette

Deviled Eggs 12
avocado, smoked salmon

ENTRÉES

Hash 18
pastrami, new potato, sunny side egg,
crème fraîche

Frittata 24
crab meat, chevre, asparagus

Glazed Ham 26
pommes purée, roasted carrots, rum raisin glaze

Roasted Lamb 30
confit potato, charred broccolini, minted lamb jus

DESSERT

Crème Brûlée Cheesecake 12
salted caramel, fresh berries

Wine

Rosé Gold, Côtes de Provence, 2021
Glass \$14 Bottle \$50

Cocktails

Empress Spritz \$16
Empress Gin, Domaine Canton Ginger Liqueur,
Lemon, Sparkling Wine

Bushy Tailed \$16
TX Blended Whiskey, Egg White, Lemon, Honey