

Mother's day MENU



3-COURSE MENU FOR \$45 PER PERSON

OFFERED MAY 9TH & 10TH FROM 11AM - 3PM

A MOTHER'S DAY TOAST

Celebrate Mom with a complimentary Aperol Spritz, our treat with her meal—because she deserves something a little extra.

STARTER

CHOICE OF ONE

CAESAR SALAD

chopped romaine, parmesan crisp, sourdough croutons, Caesar dressing

FARMERS MARKET SALAD

artisan lettuces, mandarin orange, watermelon, local tomatoes, banana vinaigrette

COCONUT SHRIMP

passion fruit puree

NEW ENGLAND CLAM CHOWDER BOWL

creamy broth of clams, Yukon potato, bacon

ENTREE

CHOICE OF ONE

FRIED CHICKEN + WAFFLES

spicy strawberry syrup, whipped honey butter

GROUPE SANDWICH

Boston bibb, sliced tomato, onion, remoulade

BREAKFAST BURRITO

chorizo, scrambled eggs, hash browns, caramelized onions, pico de gallo

AVOCADO TOAST*

smashed avocado, tomato, balsamic glaze, toasted sourdough, fried eggs

SEAFOOD ROLL

creamy mix of crab, lobster & shrimp on a toasted buttery bun

CLASSIC FRENCH TOAST

fresh berry compote, brioche, maple syrup

THE BREAKFAST SAMMIE*

fried eggs, bacon, ham, white cheddar, chipotle aioli, croissant

DESSERT

CHOICE OF ONE

KEY LIME PIE

tart key lime custard, toasted Italian meringue, brown butter crust

PASSION FRUIT CHEESECAKE

vanilla chantilly, passion fruit coulis, buttery almond crust



Menu available Saturday, May 9th & Sunday, May 10th from 11:00 – 3:00PM

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.