



Mother's Day Brunch

Specials

New England Clam Chowder \$13

Herbs, Crispy Bacon

Spring Vegetable Omelet \$19

Cherry Tomatoes & Ricotta Cheese,

Field Green Salad

Crab Meat & Avocado Toast \$19

Asparagus, Poached Egg, Field Green Salad

Lobster Salad \$25

Baby Lettuce, Haricot Verts, Cherry Tomatoes,

Corn Kernel, Cucumber, Avocado,

Crumbled bacon, Ramp Vinaigrette

White Chocolate Cheesecake \$13

Raspberry Jelly, Pistachio Ice Cream,

Raspberry Compote

EXECUTIVE CHEF YOEL CRUZ
PASTRY CHEF ALANA MARSHALL

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