

SCARLETT BEGONIA

Easter Brunch

First Course

(Served Family Style)

Pastry Basket

Yukon gold cinnamon roll, maple bacon and buttermilk biscuit, jam and butter

Second Course

(Served Buffet Style)

Artisan Cheese Board

with Deux bakery bread, jam and butter

Organic Fresh Fruit

Avocado Toast

sourdough bread, maldon salt, fresh ground pepper, olive oil

Organic Deviled Eggs

crispy bacon, harissa, micro sprouts

Kale Caesar Salad

avocado massaged kale, bacon, pine nuts, parmesan, housemade croutons

Third Course

(Served tableside, one choice of the following)

Quinoa "Oatmeal"

organic quinoa, dried mission figs, seasonal fruit, pistachios, almonds, maple, ricotta, steamed milk

Endless Summer Scramble

Zucchini, squash, swiss chard, garlic, organic scrambled eggs, goat cheese, pepitas, grained potatoes

Lemon Ricotta Pancakes

fresh blueberry compote, organic syrup

Duck Confit & Brown Butter Buttermilk Waffle

whipped salted butter, organic syrup

Smoked Salmon

red onion, fried capers, dilled cream cheese, sliced heirloom tomatoes, sieved egg, bagel chips or toasted rye

Scarlett "Poutine"

crispy french fries, garlic aioli, bacon jam, sliced avocado, poached organic egg, herbs and fresh lemon juice

Eggs Benedict

Beeler smoked ham, deux buttermilk biscuit, grained potatoes, arugula, organic hollandaise

Shrimp & Grits

sautéed shrimp, two organic poached eggs, andouille sausage, caramelized onions, roasted red peppers, mustard seed chow chow

Green Rancheros

grilled shrimp, black beans, crispy corn tortilla, two over-easy organic eggs, guacamole, queso fresco, tomatillo sauce

Chicken Milanese

organic chicken breast, arugula, tomato concasse, fennel, confit garlic, watermelon radish, lemon oil, and parmesan cheese

Scarlett Cheeseburger

grass-fed beef, bacon marmalade, sharp cheddar, house pickles, garlic aioli, served with fries or simple salad

Beverages

Freshly Squeezed Orange Juice

Sparkling Apple Cider

Organic Green Star French Roast Coffee

Mighty Leaf Hot Teas & Iced Tea

Organic Sparkling Brut

mimosas and bellinis



\$85

per person
plus tax and
gratuity

*a delicious selection of desserts
will be offered as an add-on to the menu*