



SCARLETT BEGONIA

MOTHER'S DAY BRUNCH



FIRST COURSE

(Served Family Style)

Pastry Basket

Cinnamon roll, maple bacon and buttermilk biscuit, jam and butter

SECOND COURSE

(Served Buffet Style)

Artisan Cheese Board

with D'Angelo bakery bread, jam and butter

D'Angelo Bakery Sourdoughs

plain sourdough and multigrain, organic strawberry jam and whipped butter

Organic Fresh Fruit

organic coconut yogurt (v) and organic cottage cheese

Avocado Toast

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

Organic Deviled Eggs

crispy bacon, harissa, micro sprouts

Shrimp Cocktail

housemade cocktail sauce

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

Brown Butter Buttermilk Waffle with Duck Confit

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

Crab Cake Eggs Benedict

lump crab meat, avocado, organic poached eggs, chipotle hollandaise, grained potatoes, arugula

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

Steak and Eggs

4oz flat iron, chimichuri, 2 organic eggs any style, grained potatoes, sliced tomatoes

BEVERAGES

Freshly Squeezed Orange Juice

Sparkling Apple Cider

Organic Green Star French Roast Coffee

Organic Hot Teas & Iced Tea

Organic Sparkling Brut

Mimosas & Bellinis

Brander & Grassini Featured Wines

\$110

per person plus
tax & gratuity

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