

# SCARLETT BEGONIA

## EASTER 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

#### 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

#### Brown Butter Buttermilk Waffle & Fried Chicken

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, 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, pickled jalapeños and carrots

#### Chicken Milanese

organic chicken breast, arugula, tomato, 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

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

**\$90**

per person plus  
tax & gratuity