

Mother's Day Brunch

ATLANTIC GRILLE | 10:30AM - 4:00PM

FAMILY-STYLE APPETIZER

Selection of danishes, croissants, muffins, mini bagels, and assorted pastries, served with whipped butter and preserves

Mix of fresh-ripened fruits and seasonal berries

Smoked salmon with capers and house-made egg salad

ENTRÉE

(choice of one)

BLUEBERRY WAFFLES

Blueberry sauce, Madagascar vanilla bean chantilly

CHORIZO & POTATO TORTILLA

Potato, chorizo, provalone, egg, onion, bell pepper

MAPLE & CREAM CHEESE STUFFED FRENCH TOAST

Maple cream cheese, brioche, powdered sugar, berries

BLACK COD SHAKSHUKA

Peppers, onions, tomatoes, egg

LOBSTER AVOCADO TOAST

Pickled fresno chili, poached egg, lobster claw

GARDEN SELECTION

(choice of one)

SPRING SALAD

Petite greens, heart of palm, green apple, jicama, sliced almonds, spring onion vinaigrette

BURRATA SALAD

Arugula, frisée, fresh berries, pistachio, white balsamic basil vinaigrette

DESSERT

(choice of one)

STRAWBERRY SHORTCAKE

Macerated strawberries, Madagascar vanilla bean chantilly

DEATH BY CHOCOLATE

Chocolate brownie, chocolate pudding, toffee, chantilly

BOTTOMLESS MIMOSAS

\$15 PER GUEST



\$60 per person plus tax and gratuity | Children (ages 4-10) \$xx

Credit card payments are subject to a 3% surcharge.

Reservations are highly recommended.

To make reservations, please call 386.447.4610.