

Bake & Banker Mother's Day Brunch, May 11, 2014

The starters include:

Oyster Shooter Bloody Mary, Soju, Horseradish-Celery Salt 9

Banana Fritters, Bourbon Caramel sauce, Salted Pecan Brittle 9

Lori's Famous Cinnamon Bun or Sticky Bun 10

Hamada Farm Citrus Fromage Blanc, House-made Gingersnaps, Black Pepper Honey 12

Main Course Selections:

Strawberry Shortcake French Toast, Dirty Girl Strawberries, Whipped Cream, Glazed

Shortbread Crumble 15

Smoked Trout Salad, Spring Vegetables, Caviar Crème Fraiche, Pickled Quail Eggs,

Fennel Seed Flatbread 17

Cajun Eggs Benedict, House-made Tasso Ham, Tabasco Hollandaise, Slow-cooked

Greens, Griddled English Muffin Bread 16

Lobster Omelet with Charred Asparagus, Meyer Lemon Scented Mascarpone, Fresh

Herbs 22

Beef Cheek Hash with Soft Scrambled Eggs, Mushrooms, Leeks, Swiss chard and Salsa

Verde 17

Farm Eggs in Purgatory Tomato Sauce, Calabrian Chilies, Brown Butter Polenta,

Housemade Sausage 16

Braised Duck Pappardelle, English Peas, Trumpet Mushrooms, Roasted Ricotta Salata 19

House Ground Shmitz Ranch Burger 18

(Menu is subject to change.)