

Mother's Day Brunch

May 11th 2024

Midge's Granola

Greek yogurt, maple syrup, mixed berries, mint

\$19

Suggested Wine Pairing: Burrowing Owl Estate Winery Pinot Gris

Salmon Eggs Benedict

toasted English muffin, smoked salmon, seasoned potatoes,
hollandaise, green salad

\$24

Suggested Wine Pairing: Burrowing Owl Estate Winery Sauvignon Blanc

French Toast

cinnamon, vanilla French toast, berries, lemon, organic maple
syrup

\$22

Suggested Wine Pairing: Burrowing Owl Estate Winery Chardonnay

Chorizo Hash

red pepper, potatoes, herbs, chorizo, toasted focaccia, sunny side

egg

\$26

Suggested Wine Pairing: Burrowing Owl Estate Winery Merlot

Steak and Eggs

Grilled flatiron, mushrooms, fried egg, seasoned potatoes,
arugula

\$36

Suggested Wine Pairing: Burrowing Owl Estate Winery Syrah