

# EASTER BRUNCH STARTERS

## **Hummus Board**

\$13.00

*House-made hummus with  
seasonal herbs and toppings.  
served with cucumber. gf,v*

## **Tomato Soup**

\$8.00 | \$14.00

*served with sourdough and topped  
with a greek yogurt swirl. (gf)*

## **Sweet Potato Soup**

\$8.00 | \$14.00

*Creamy savory sweet potato soup. v, gf*

## **Shrimp Skewers**

\$14.00

*Shrimp and zucchini skewers with a  
zesty lemon sauce.*

## **Parmesan Truffle Fries**

\$8.00

*Truffle, parmesan, parsley. gf*

## **Beet Chips and Avocado**

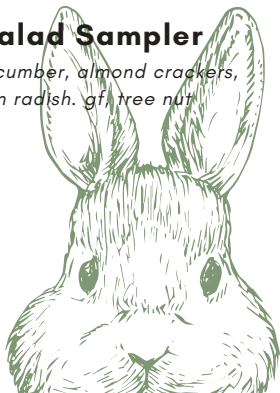
\$13.00

*Topped with sunflower seeds,  
honey and pomegranates. gf*

## **Chicken Salad Sampler**

\$15.00

*Served with cucumber, almond crackers,  
and watermelon radish. gf, tree nut*



# EASTER BRUNCH

## **The York Tartine** \$16.00

*Local oyster mushrooms, house-made hummus, microgreens, goat cheese, pine nuts, fresh herbs, EVOO. Add egg +\$2.*

## **Quiche Lorraine** \$19.00

*Bacon, sweet onions, parmesan.*

## **Walnut Pesto Egg** \$20.00

### **Plate**

*Crispy potatoes, two eggs cooked with pesto, bacon and sausage or harvest shreds (vegan protein). gf.*

## **Oyster Mushroom Quiche**

*Local oyster mushrooms, tri colored peppers, basil, and parmesan cheese.*

\$18.00

## **3 Egg Plate** \$18.00

*Bacon, sausage or harvest shreds (vegan protein), house made sourdough with house made jam.*

## **The Lindbergh Tartine** \$18.00

*Sausage gravy and two eggs your way.*

## **House Potatoes**

*Crispy potatoes topped with cheese and bacon. gf.*

\$8.50

## **The Delcrest Tartine**

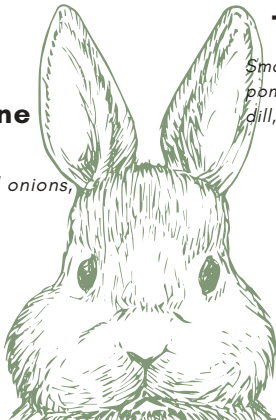
*Smoked Scottish salmon, cucumber, capers, pickled onions, and herbal cream cheese.*

\$17.00

## **The Buckingham Tartine**

*Smashed avocado, feta, pomegranate, sunflower seeds, dill, and honey.*

\$16.00



# EASTER BRUNCH

**Lamb Pot Pie** \$22.00

*Slow roasted leg of lamb with seasonal veggies and a flaky crust.*

**Steak, Two Eggs, and Potatoes** \$21.00

*Strip steak, buttonwood farm eggs, flash fried boiled potatoes. gf*

**Steak and Walnut Pesto Salad** \$21.00

*Strip steak, local greens, pine nuts, tomatoes, mozzarella, pickled onions, walnut pesto drizzle. gf*

**Seared Salmon Salad** \$20.00

*chickpeas, cucumber, capers, feta, baby greens, vinaigrette. gf*

**Shrimp and Pomegranate Salad** \$19.00

*Goat cheese, pomegranates, cucumber, sunflower seeds, served over baby greens with honey vinaigrette. gf*

