

Mother's Day Brunch Menu

5/9

Crab and Roasted Red Pepper Bisque (bowl)	\$9
Seared Scallops on a Bed of Saffron Creamed Corn	\$14
Sausage-filled Biscuits with Eggs and Gravy	\$12
Lump Crab-Stuffed Crepes with a Saffron Cream Sauce	\$14
Chicken Stuffed Poblano with Red Refried Beans and Tomatillo Salsa	\$14
Goat Cheese Salad with Red Grapes, Pickled Onions, Candied Walnuts	\$12
Baked Eggs with Creamed Spinach and Parmesan	\$11
Pork Belly on Charred Onion Goat Cheese Grits, Eggs your way	\$13
Smoked Salmon Scramble, with Chives on Ciabatta	\$14
Key Lime Pie, Slice	\$7
Oaxacan Chocolate Torte, red wine, Chiles, Hard Spices, 72% El Rey Chocolate, Cocoa Gastrique, Creamsicle Gelato	\$12
Date Night Ice Cream	\$7

Wine Selections

Glass List

Sparkling

Bocelli Prosecco, Italy	\$7.00
Underwood Rose, Oregon	\$9.00

White

- Zenato Pinot Grigio, Italy \$6.00
- Green Quartz Sauvignon Blanc, Chile \$7.00
- Graziosos Torrontes, Argentina \$7.00
- Matthew Fritz Chardonnay, California \$8.00
- Cantina Morone Falanghina, Italy \$9.00
- Antxiola Txckolina, Spain \$9.00
- Joseph Cattin Dry Riesling, France \$8.00
- Joseph Drouhin Macon-Villages, France \$9.00
- FEATURE – Zenato Lugana, Italy \$9.00

Rose

- Les Vignerons Rose, France \$8.00

Red

- Bila-Haut Cotes de Roussillon, France \$9.00
- Care Grenache blend, Spain \$7.00
- Noah River Cabernet Sauvignon, California \$10.00
- Calea Nero D'Avola, Italy \$8.00
- Et Cetera Cabernet (By David Duckhorn), California \$9.00

Other Beverages:

- Mimosa \$5.00
- Edward Teach Beers (Peach Wheat, IPA, Lager, Hazy IPA), Wilmington \$5.00
- Moody Tongue Beers (Steeped Emperor's Lemon Saison, Juiced Lychee IPA) \$7.00

Non-Alcoholic

Fentimen's Victorian Lemonade \$4.00
Saratoga Sparkling Water (750ml) \$6.00
Iced Tea, Sweet or Unsweet \$5.00