

MOWRY & COTTON

MOTHER'S DAY BRUNCH

STARTERS

† BUTTERMILK BUNS

citrus sea salt butter & duck fat fig butter (G) 8

† MOWRY MONKEY BREAD

brown butter pecans, seasonal jam, white chocolate crème fraiche (G)(V) 12

ROASTED TOMATO FLATBREAD

burrata, garlic, arugula, herbs (G)(V) 12

BAKED BRIE

strawberry rhubarb compote, macadamia nut, noble toast (G) (V) 13

MARKET FRUIT

12-hour yogurt, coconut granola (V) 12

VEGETABLES

CHARRED BRUSSELS SPROUTS

soy, bonito, chicory kimchee 12

† CRISPY POTATOES

chorizo, horseradish, tomato brava hot sauce 12

GRILLED ARTICHOKE

garlic chimichirri, lemon aioli (V) 15

GRILLED ASPARAGUS

almond, rye crumble, lemon vinaigrette (G)(V) 13

BLISTERED SHISHITO PEPPERS

malted caramel, black pepper feta, crispy rice (V) 11

SALADS

SPRING VEGETABLE

orange, sunflower seeds, mint pea yogurt (V) 12

MARKET MIXED GREENS

charred carrot, hazelnut, cranberry, maple balsamic (V) 10

LOCAL CITRUS

grapefruit, orange, date, pistachio, pomegranate (V) 9

RYE CAESAR

gem lettuce, lime, grilled bread, parmesan (G) 18

BRUNCH FAVORITES

MOM'S BENEDICT

English muffin, avocado, tomato, meyer lemon hollandaise (G)(V) 16

TURKEY & SWEET POTATO HASH

poached eggs, sweet potato, Brussels sprouts, sweet pepper 16

ZA'ATAR CHICKEN & ANCIENT GRAIN BOWL

carrot, asparagus, olive, feta, tomato vinaigrette (G) 16

SHRIMP & GRITS

tasso ham, cheddar, scallion, garlic (G) 19

GREEN CHILE PORK SHANK*

cotija, radish, pico de gallo, cilantro, egg, lime, tortilla (G) 18

CHARRED PRIME RIB*

twice baked potato, horseradish crema 33

BRAISED SHORT RIB*

MC pickles, grilled spring onions, polenta (G) 24

ROASTED SALMON*

grilled snap peas, pistachio relish, dill yogurt 26

HOLIDAY FEAST

\$58 PER PERSON

communal celebration

minimum participation 3 guests per table

† BUTTERMILK BUNS

citrus sea salt butter & duck fat fig butter (G)

SPRING VEGETABLE SALAD

orange, sunflower seeds, mint pea yogurt (V)

MARKET MIXED GREENS

charred carrot, hazelnut, cranberry, maple balsamic (V)

CHARRED PRIME RIB*

twice baked potato, horsey crema

ROASTED SALMON*

grilled snap peas, pistachio relish, dill yogurt

CHARRED BRUSSELS SPROUTS

soy, bonito, chicory kimchee

GRILLED ASPARAGUS

almond, rye crumble, lemon vinaigrette (G)(V)

COCONUT LIME

dark chocolate, coconut meringue (V)

† signature dish (G) contains gluten (V) vegetarian

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.