

Happy Mother's Day

PRIX FIXE

TO START

FEATURE SOUP ^{GF}
seasonal garnish

FORAGED & FARMED SALAD ^{GF, V}
whipped ricotta, caramelized honey & hop vinaigrette

MAIN COURSE

EGGS CHARLOTTE
two poached local farm eggs, whipped chive crème, caper berries,
pickled beets, smoked paprika hollandaise, english muffin,
choice of hashbrowns or greens

ROASTED TOMATO & PARMESAN FRITTATA ^{GF}
three local farm eggs, local greens, crispy quinoa, house vinaigrette

GRAINS & GREENS ^{GF, VG}
chickpeas, french lentils, house preserves, seasonal greens,
stinging nettle verde, chili

DESSERT

RHUBARB ÉCLAIR
strawberry, basil, opalys

Sunday, May 14th 9am-2pm

\$45 per person

THE Courtney Room