mother's day

16

MAY 12, 2024 7AM-2PM

PASTRY BASKET 15 house selection

YOGURT & HOUSEMADE GRANOLA GF almonds, poached and dried fruit

KALE & BURRATA SALAD GF 20 roasted garlic vinaigrette, Reggiano cheese

THE MAGNOLIA OMELETTE GF 28

three local farm eggs, Dungeness crab, aged cheddar, magnolia butter, chives, smoked paprika hollandaise, choice of hashbrowns or greens

SHAKSHUKA vg 24

chickpea fritters, confit tomato, avocado, kale, ras el hanout, sesame seed crumble

ASPARAGUS BENNY v 24

two poached local farm eggs, smoked paprika hollandaise, ricotta, pickled beets, english muffin, choice of hashbrowns or greens

BRAISED BEEF SHORT RIB BENEDICT 24

two poached local farm eggs, smoked paprika hollandaise, salsa verde, pickled onion, radish, english muffin, choice of hashbrowns or greens

SMOKED SALMON & GOAT CHEESE QUICHE 26

spring vegetables, caramelized onion jam, fine herbs

MUSHROOM TOSTADA GF 24

two sunny side up local farm eggs, corn tortilla, fermented black bean salsa, pickled peppers, aged cheddar, chili crema, scallion

WORKING CULTURE CHOCOLATE SOURDOUGH FRENCH TOAST 23 macadamia nut crumble, peanut butter, banana, berry compote, chantilly cream

GLUTEN FREE BUTTERMILK WAFFLES GF 22

fruit compote, chantilly cream, candied walnuts

SIDES

HASHBROWNS 4 BACON OR SAUSAGE 6 AVOCADO 5 GREENS 6 FRUIT 5 TOAST 5

FROM THE BAR

TCR CAESAR 1.5oz 14 vodka, Walter's, house rim

MIMOSA 5oz 14 Unsworth Charme de L'IIe + fresh squeezed orange

FRESH FRUIT SMOOTHIE11strawberry, banana, orange, coconut, almond

FRESH SQUEEZED ORANGE JUICE 9 CULTURED 'NETTLES & PETALS' KOMBUCHA 9

GF = GLUTEN FREE

V = VEGETARIAN

THE Courtney Room

VG = VEGAN