

Gilchrist Farm

Mother's Day Brunch

FRITTATA (GF)	14	goat cheese, onion, rainbow swiss chard, served with a roasted garlic aioli & dressed greens
FRENCH SHALLOT DIP	16	caramelized shallots, greek yogurt, fried capers, served with a compound butter baguette
SWEET POTATO HASH	17	over easy eggs, chili crunch creme fraiche, scallions
MIMOSA FRENCH TOAST	18	brioche, orange curd, topped with burnt honey creme fraiche, bonnie bubbly reduction, served with smoked maple syrup
BURRATA SALAD (GF)	19	arugula mix, dried cherries, marcona almonds, riesling reduction, lemon, olive oil, smoked black pepper
BREAKFAST SANDWICH	20	brioche roll, pepper bacon, folded cheddar egg, crystal aioli, arugula & dill pickles, served with dressed greens
COFFEE CAKE	cinnamon, nutmeg, clove	4
BISCOTTI	dark chocolate, espresso, dried cherries	4
SCONE	citrus, vanilla, champagne glaze	4
BOX OF BRAIDED CINNAMON ROLLS	15	4 per box, served with a citrus glaze