

GARDEN BRUNCH

90 per person

SAVORY DISPLAY

RAW BAR

oysters, poached shrimp, grilled calamari salad
traditional accoutrements

BOARDS

SMOKED FISH

gravlax, smoked salmon, whitefish
dill crème fraîche, pickled onion, danish rye

CHARCUTERIE & CHEESE

rotating selections with pickles
mustard, honeycomb

EGGS

QUICHE

spring vegetable

DEVILED EGGS

5 lillies

EGG SANDWICH

millionaire's bacon, american cheese
spiced ketchup, brioche

SALADS / SANDWICHES / SIDES

ANTIPASTI

burrata with mostarda
grilled asparagus, marinated artichokes

YOGURT BAR

house granola, jam, honey, seeds

COMPOSED SALADS

seasonal offering

MINI FRITTATAS

FRENCH TOAST BITES

orange marmalade

TEA SANDWICHES

rotating selection

CHICKEN SAUSAGE + BACON

SWEETS DISPLAY

Chef's selection of seasonal desserts, pastries + sweets

GARDEN BRUNCH

HENDRICK'S COCKTAILS

CITRIS 24

hendrick's "aura flora", noilly prat, lillet rosé, pamplemousse

SMOKY 25

hendrick's gin, cocchi americano, Islay whiskey

CLASSICAL 21

hendrick's "aura flora", dolin, lemon bitters, onion, olive

TERRACE FAVORITES

MIDNIGHT SPECIAL 25

patron silver tequila, yellow chartreuse, pineapple, lime, saffron bitter

THE MINT 25

bacardi 8 rum, santa teresa solera rum, fernet-brance menta, lime, fever-tree soda

PAMPER ME 24

mount gay eclipse, grapefruit, cinnamon, sparkling

SPARKLING BY THE GLASS

Contadi Castaldi 19

Franciacorta Rosé, Lombardy NV

Louis Dumont 30

Brut, Champagne NV

Moët & Chandon 36

Brut, Champagne NV