



## EASTER BRUNCH

*choose one*

### DEVILED EGGS

*pickled eggs, lemongrass, crisp sage*

### GRAVLOX

*beet cured salmon, crispy capers, dill, toast*

### CARROT CAKE

*cellar garden carrots, ginger, cardamom, cream cheese icing*

### CANDIED BACON

*barrel aged maple, imperial stout*

### GARDEN CUCUMBER RIBBONS

*black pepper creamy vinaigrette, crispy chicken crouton*

### BISCUIT & JAM

*strawberry lavender jam, grass fed butter*

### D’AFFINOIS

*creamy french cow cheese, wildflower honey, marcona almonds*

*choose one*

### FRENCH TOAST

*cinnamon swirl artisan bread, peanut butter whip, brûléed banana*

### CHILAQUILES VERDES

*tomatillos, farm eggs, cheese curds, charred green onion, cotija, lime*

### CROQUE MADAME

*rosemary ham, farm egg, bechamel, gruyere, french bread*

### GRILLED PEACH & BURRATA

*mixed greens, roasted pepitas, pomegranate*

### GARDEN HASH

*two eggs, roasted mushroom, sweet potato, texas onion, fried arugula*

### BACON SCRAMBLE

*farm egg, potato, caramelized onion, thyme, gruyere*

### TWO COURSE MENU

ADULTS \$27 • KIDS \$17

LIVE MUSIC

RESERVATIONS FOR LARGE PARTIES ONLY 6+

EMAIL - dawn@thecellarsite.com