



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