



Easter Brunch

10am – 2pm

\$55 per guest including coffee, tea, soft drinks

SHAREABLE FOR THE TABLE

BASKET OF LOCALLY BAKED PASTRIES

START | choose one

LOX BITES*

smoked salmon | “everything” cream cheese | toasted rye bread | pickled red onion | lemon olive oil

PARKER CAESAR SALAD

romaine hearts | parmesan | croutons

STRAWBERRY DUSTED PANCAKE FRITTERS v

basil pastry cream

PARKER POWER BOWL v

hot quinoa | Parker tempeh | sweet potato | avocado & kale pesto | poached farm egg

MAIN | choose one

STUFFED LEG OF LAMB

rosemary polenta | tossed arugula | blackberry agrodolce

STACKED FRIED CHICKEN & WAFFLES

sherry maple glazed bacon | waffled pancakes | sunny farm egg | “bacon-daise”

SLOW COOKED SALMON g*

grilled asparagus French omelet | slightly stewed lentils | tarragon & lemon butter

COUNTRY FRIED RIBEYE*

herb roasted mushroom | whipped potatoes | black pepper béchamel

END | choose one

LAVENDER CRÈME BRULEE

lemon shortbreads | candied herbs

WARM STRAWBERRY RHUBARB GALETTE

Glace vanilla bean ice cream

I CANT BELIEVE ITS NOT GLUTEN g

orange & ginger crust | flourless chocolate cake | last week’s raspberries



**Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server of dietary restrictions or allergies as substitutions are available.*

g=Gluten Free | v=Vegetarian |