

Mother's Day Brunch

may 10, 2026

starter

choice of

smoked tuna toast

smoked gulf tuna, pickled red onion,
frisée, lemon-caper mayo

spring vegetable chopped salad

baby greens, asparagus,
heirloom cherry tomatoes,
marinated carrots, za'atar-yogurt dressing

smoked chicken spring roll

julienne vegetables, napa slaw,
roasted tomato aioli

eastaboga honey-glazed pork belly

cornmeal pancakes, pickled quail egg,
bourbon-honey glaze

main

choice of

alfresco lemon ricotta ravioli

sugar snap peas, vidalia onion, fava beans,
brown butter vinaigrette

gulf shrimp & conecuh sausage stew

rice grits, sweet corn-roasted pepper salad,
old bay vinaigrette

sous vide bavette

pancetta risotto,
asparagus-morel fricassee,
roasted pepper coulis

parmesan chicken breast

orzo pasta gratin,
san marzano tomato ragout,
baby kale salad, arugula pesto

brown sugar grilled pork chop

crispy potatoes, broccolini, cherry tomatoes,
mustard jus

dessert

choice of

hummingbird cake

brown butter anglaise

chocolate cobbler

vanilla ice cream, salted caramel,
toasted pecans

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\$55 per person + tax & gratuity



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