



For the Table: House made buttermilk biscuits, cornbread muffins, honey butter, hooks cheddar pimento cheese, house fermented and cider brined pickles

1st COURSE

Caviar Vichyssoise
Grilled Little Gem Lettuces
Tuscan kale with Lemon Tahini Dressing
Hamachi Croque Madam
Crisp Polenta Fried Egg
Classic Deviled Eggs

2nd COURSE

Chicken Fried Texas Quail, smoked tomato butter, pepper yogurt, fermented coleslaw
Quiche Lorraine, veggie, fries, salad
Grilled Ora King Salmon, mint yogurt and marinated cucumber
Glazed Country Ham, horseradish crema, roasted carrots, mixed greens
House Made Ricotta Gnocchi, peas, asparagus, green garlic

+ Windy Meadows Farm Chicken Breast 9 + Ora King Salmon 16 + Smoked Trout 9 + Farm Egg 4

KIDS

Lemon Ricotta Pancakes
Fried Chicken Tenders with Dips and Steamed Broccoli
Bacon and Egg Biscuit
Kids Cheeseburger

DESSERT

Vanilla Cupcakes with Easter sprinkles

A LA CARTE

Knox Caviar Service: Regis ova American sturgeon, crème fraîche, sieved egg, pickled spring onion, crisp chicken skin, brioche toast
Shellfish: king crab, ceviche, gulf shrimp, oysters
House Made Croissants
Hand Cut Frites, aioli and ketchup
Cheese Selection, honeycomb, toast