



EASTER BRUNCH PRIX FIXE MENU

SUNDAY, APRIL 20TH | 9:30AM - 2:00PM

Starter

Choice of one

FRESH FRUIT CUP **GFF**

cantaloupe, honeydew, pineapple, grapes & strawberries

YOGURT PARFAIT MARTINI

vanilla yogurt, fresh berries, old fashioned oat topping

SHRIMP COCKTAIL **GFF**

three chilled shrimp, horseradish cream, cocktail sauce, watermelon radish

FRESH OYSTERS* **GFF**

two oysters, citrus mignonette, lemon

ESCARGOT PURSES

two boursin & escargot wrapped wontons, creamy lemon butter sauce

SEARED DUCK CRISP **GFF**

two artisan crisps, seared duck breast, honey boursin, cherry reduction

ROASTED BEET SALAD **GFF**

frisée, goat cheese, candied pistachios, white balsamic-honey vinaigrette

CAESAR SALAD **GFF**

romaine, parmesan, garlic baguette, classic caesar dressing

FRENCH ONION SOUP **GFF**

crouton, gruyère & provolone cheeses

LOBSTER BISQUE **GFF**

sherry & chive oil

Entrée

Choice of one

BELGAIN WAFFLE

whipped butter, maple syrup, fresh berries, choice of bacon or sausage 45

CRÈME BRULÉE FRENCH TOAST

crème brulée battered brioche, whipped butter maple pecan butter sauce, choice of bacon or sausage 45

EGGS BENEDICT*

toasted English muffin, pit ham, poached eggs, hollandaise, parmesan leek potatoes 45

HAM & CHEESE OMELET **GFF**

pit ham, cheddar cheese & scallions, parmesan leek potatoes, sourdough toast 45

WILD MUSHROOM OMELET **GFF**

wild mushrooms, boursin cheese & scallions, parmesan leek potatoes, sourdough toast 45

TRIA EGG SCRAMBLE **GFF**

bacon, sausage, onion, mushroom, gruyère cheese, parmesan leek potatoes, sourdough toast 45

SMOKED SALMON EGG SCRAMBLE **GFF**

smoked salmon, cream cheese, onions, capers, dill, parmesan leek potatoes, toasted pumpernickel 45

MORGAN'S BREAKFAST* **GFF**

two eggs your way, bacon, sausage, parmesan leek potatoes, slice of French toast or sourdough toast 45

BAKED HAM **GFF**

honey dijon glazed, carrots, haricots verts, parmesan leek potatoes 45

CHICKEN POT PIE

chicken, diced carrots, peas, onions, potatoes, velouté, herbs, puff pastry 45

CHICKEN FRANÇAISE **GFF**

lemon parsley caper sauce, asparagus, parmesan leek potatoes 47

TWIN CRAB CAKES

jumbo lump crab, cajun remoulade, fried caper, parmesan leek potatoes 49

GRILLED SALMON* **GFF**

dill cream sauce, haricots verts, garlic mashed potatoes 51

BEEF BOURGUIGNON **GFF**

sauteed carrots, crispy onions, demi-glace, garlic mashed potatoes 49

STEAK FRITES* **GFF**

prime sirloin, sliced, chimichurri glaze, house cut fries, béarnaise 6 oz. 47 ~ 10 oz. 57

BACON CHEDDAR BURGER* **GFF**

bourbon glaze, candied pepper bacon, cheddar, fried onions, garlic aioli, house cut fries 45

Dessert

Choice of one

CLASSIC FRENCH BEIGNETS

light airy fried pastries, powdered sugar, spiced blueberry compote dipping sauce

STRAWBERRY RICOTTA BLINTZ

orange and vanilla-scented ricotta filled crepes, topped with strawberry gastrique

HOUSE MADE ICE CREAM & SORBET **GFF**

butter brickle ice cream or raspberry sorbet

Beverages

JUICE

orange, grapefruit, apple or cranberry 5

BELLINI

glass 7 ~ bottomless 18
peach purée, prosecco

MIMOSA

glass 7 ~ bottomless 18
orange, cranberry or passion fruit

FRENCH 75

gin, lemon juice, simple syrup, champagne 11

ST. GERMAIN SPRITZ

elderflower liqueur, sparkling wine, soda 11

ESPRESSO MARTINI

absolut vanilla, house irish cream, mr. black, espresso 12

SOFT DRINKS 4 ~ COFFEE 4

HOT TEA 4 ~ HOT CHOCOLATE 6

ESPRESSO 5 ~ LATTE OR CAPPUCCINO 6

GFF - denotes gluten free friendly: menu items that can be made gluten free upon request.

Tax & Gratuity not included. A 20% service charge will be added to parties of 8 or more.

* Consumer advisory: items are served raw, under cooked or contain raw or under cooked ingredients.

Consuming raw or under cooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness. 2-26-25

A MORRISSEY HOSPITALITY PROPERTY

Cocktails

TRIA'S WINTER MULE

currant-infused tattersall tightline vodka
rosemary syrup, ginger beer 10

PEACH ME

rum, peach puree, lime juice, mint, bitters,
topped with sparkling wine 10

GUAVA CHILE MARGARITA

jalapeno-infused blanco tequila, guava, lime 10

VELVET NOCTURNE

tattersall tightline vodka, coffee liqueur,
butterscotch, house irish cream 10

BILL'S G&T

tanqueray rangpur lime gin, house tonic 12

CONNIE'S SIDECAR

ferrand cognac, sour mix, lime juice 12

BLACKBERRY THYME OLD FASHIONED

jim beam, blackberry, thyme, angostura bitters 12

JOHN'S WINNING HAND

house barrel aged rye bourbon blend,
sweet vermouth, bitters 16

Martinis

GATSBY

beefeater gin, absolut vodka,
elderflower, lime, sparkling wine 10

FRENCH MARTINI

tattersall tightline vodka, raspberry,
pineapple, lime 10

SALTY POOCH

absolut grapefruit, grapefruit cordial 11

ESPRESSO MARTINI

absolut vanilla, house irish cream,
mr. black, espresso 12

Spirit Free

PEACHY KEEN

peach shrub, orange juice, ginger beer 7

FIGGY STARDUST

fig, cherry, lemon, rosemary 7

On Tap

MICHELOB GOLDEN LIGHT 6

SUMMIT EPA - KONA BIG WAVE 8

BLUE MOON - SURLY FURIOUS 8

SIERRA NEVADA HAZY LITTLE THING 8

Bottle & Can

COORS LIGHT - SAM ADAMS LAGER 6

MICH ULTRA - STELLA ARTOIS 7

FULTON LONELY BLONDE 7

CORONA - AMSTEL LIGHT 7

GUINNESS 8

WHITE CLAW - BLACK CHERRY OR MANGO 7

LOON JUICE CIDER 8

Alcohol Free

ATHLETIC IPA 7

ATHLETIC UPSIDE DOWN 7

SIERRA NEVADA HOP SPLASH 7

HEINEKEN 0.0 7

Wine

Glass | Bottle

SPARKLING WINE

Benvolio Prosecco, Prosecco, ITA	10		38
Argyle, Brut, Willamette Valley, OR	17		65
Nicolas Feuillatte, Brut Rose, Chouilly, FRA			95
Veuve Cliquot, Reimes, FRA			125

RIESLING

Kung Fu Girl, Columbia Valley, WA	10		38
Selbach Incline, Mosel, GER	14		53
Maximin Grünhaus, Abtsberg, Mosel, GER			92

PINOT GRIGIO

Santa di Terrosa, Vento ITA	9		34
A to Z Wineworks, OR	12		46
Jermann, Northeastern, ITA			57

CHARDONNAY

Murphy Goode, Sonoma, CA	9		34
Oak Farm, Lodi, CA	12		46
Gran Moraine, Willamette Valley, OR			80
Schaller Chablis, Burgandy, FRA			80
Flowers, Sonoma, CA			91

SAUVIGNON BLANC

Murphy Goode, Sonoma, CA	9		34
Juggernaut, Marlborough, NZL	12		46
Twomey, Sonoma, CA			61

ROSE & OTHER WHITES

Campuket Rose, Rhone, FRA	9		34
Lubanzi Chenin Blanc, Swartland, W.O.	12		46
Sella & Mosca La Cala Vermentino, Sardinia, ITA	14		53
Minges Scheurebe Feinherb, Pfalz GER			62

PINOT NOIR

Murphy Goode, Sonoma, CA	9		34
Banshee, Santa Barbara, CA	12		46
Migration, Sonoma, CA			77
Marsannay, Burgandy, FRA			87
J Vineyards, Russian River Valley, CA			91
Cloudy Bay, Marlborough, NZL			93

MERLOT

Sterling, Central Valley, CA	9		34
Trig Point, Alexander Valley, CA	18		68
Duckhorn, Napa Valley, CA			92

CABERNET SAUVIGNON

Murphy Goode, Sonoma, CA	9		34
Oak Farm Tievoli, Lodi, CA	12		46
Beringer Knights Valley, Sonoma, CA	18		68
Dusted Valley, Columbia Valley, WA			81
Duckhorn, Napa Valley, CA			106
Jordan, Alexander Valley, CA			114
L' Ecole, Ferguson, WA			121

OTHER REDS

Allegrini Valpolicella, Veneto, ITA			47
Dona Paula, Malbec, Mendoza, ARG	12		46
Cline Syrah, Sonoma, CA	14		53
Saint Cosme Cotes Du Rhone Syrah, Rhone, FRA			58
Saldo Zinfandel, Oak Valley, CA			72
Ridge Three Valleys Red Blend, Sonoma, CA	18		68
BV Tapestry Reserve Red Blend, Napa Valley, CA			81
Lassegue Cardens Red Blend, Bordeaux, FRA			83
Justin Isosceles Red Blend, Paso Robles, CA			102