



MOTHER'S DAY BRUNCH PRIX FIXE MENU

SUNDAY, MAY 11 | 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-glaze, 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

Sides

ONE EGG GFF 3 ~ BACON GFF 5 ~ SAUSAGE GFF 5

SOURDOUGH TOAST OR ENGLISH MUFFIN 4

PARM LEEK POTATOES GFF 7 ~ FRENCH TOAST 7

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. 04-02-25

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