

H.O.M.E.

Welcome to our Sunday Jazz Brunch.

Included are Bottom-Less Mimosa's and a choice of one of our Breakfast Pastries.
Please Choose from one item from the "Starter" Menu and one from our "Entrée's" Menu.
Thank you, and enjoy!

STARTER

Seasonal Fruit Platter

fresh mint and greek yogurt

Caesar,

chopped and tossed with a roasted garlic dressing and a
cracked pepper and parmesan cracker

Smoked White Fish Salad

tossed with mizuna, yukon potatoes, shallot rings and a meyer lemon vinaigrette

Baby Beet n Goat Cheese Salad,

baby mache, herbed goat cheese, white truffle scented carrot reduction

Baby Spinach Salad,

tossed with a Roasted shallot, bacon confit vinaigrette
finished with crispy polenta croutons

Chanterelle Mushroom and Asparagus Crepes,

served with a white truffle béarnaise sauce

Chopped Organic Vegetable Salad

curly endive, tomato, scallions, avocado, Corn, baby carrots, cucumber with ginger vinaigrette

Roasted Corn Chowder,

littleneck clams and yukon potato

Salmon Tartar

served with soft boiled quails egg, chopped avocado and grilled bread

Jumbo Lump Crab Cake,

served with a lightly smoked sweet corn sauce

Truffle-Mac n Cheese,

four cheese, winter truffle and breadcrumbs

Thai Filet Skewers,

coconut sticky rice, cilantro

ENTRÉE'S

Seared Ahi Salad

corn, red jalapeño, spring mix, lemongrass vinaigrette napa cabbage, daikon sprouts, wontons

Grilled Maine Lobster Salad

Half grilled lobster served with a baby mache, blood orange, haricot-vert and citrus vinaigrette

Grilled Salmon Salad

tossed with baby arugula, artichokes, endive, cranberries and lemon-rosemary vinaigrette

Bourbon French Toast

bacon and banana infused maple syrup

Filet n Eggs

two Harris Ranch filet of beef, two eggs any style and roasted potatoes

Huevos Rancheros

two eggs over easy, corn tortilla, black beans, ranchero cheese, avocado, cilantro and spicy tomato sauce

Crab Benedict

two poached eggs served atop of two Maryland style crab cakes, dill hollandaise, roasted potatoes

Eggs Benedict

two poached eggs served with english muffins, Canadian bacon, hollandaise and roasted potatoes

Two Eggs Any Style

choice of : chicken apple sausage, smoked bacon or grilled vegetables served with roasted potatoes

Three Egg Omelet

sautéed mushrooms, spinach, tomatoes and goat cheese, served with roasted potatoes

Seafood Linguini Pasta

tossed with scallops, fin fish and shrimp finished with a light white wine cream sauce

The "Burger"

served with bacon, egg, lettuce and smoked tomato aioli and French fries

Shrimp Tacos

three shrimp tacos, southwest salad and salsa

Sautéed Chilean Seabass

on a bed of chive mashed and lobster reduction

EXECUTIVE CHEF: SHAWN DAVIS