

## **BRUNCH MENU**

## **SUNDAY BRUNCH**

Join us every Sunday from 10am\* - 1pm \*Alcohol service times vary by location

## **CHEF'S CREATIONS**

\*SHAKSHUKA \$13.<sup>75</sup>

pasture-raised eggs baked in a sauce of sweet peppers, tomatoes, chorizo and crumbled feta (620 cal)

BRICK OVEN BRIOCHE FRENCH TOAST \$13.75

blueberry-infused maple syrup, whiskey-smoked brown sugar pecans (810 cal)

\*BRAISED BEEF SHORT RIB HASH \$13.<sup>75</sup>

pasture-raised poached egg, Yukon potato, red peppers, onion, red wine sauce (730 cal)

BRUNCH BURGER\* \$13.<sup>75</sup>

grass-fed beef blended with mushrooms, pasture-raised egg, crispy shiitake mushrooms, hollandaise (790 cal)

SMOKED SALMON FLATBREAD \$13.75

crisp bread, cold-smoked Kendall Brook salmon, capers, red onion, horseradish crema (480 cal)

\*S52 EGGS BENEDICT \$13.<sup>75</sup>

toasted brioche, mushrooms & wilted spinach, pasture-raised poached eggs, hollandaise drizzle, accompanied by homefries (810 cal)

Add poached lobster (+80 cal) +9.9

VEGETABLE FRITTATA \$13.<sup>75</sup>

pasture-raised eggs, aged cheddar, roasted red peppers & potatoes, mushrooms, accompanied by grilled asparagus and sriracha hollandaise (440 cal)

HOMEFRIES \$2.95

Yukon potato, red peppers, onion (290 cal)

APPLEWOOD BACON (3) \$2.95

(210 cal)

**BRUNCH SIPS** 

SANGRIA \$7.50

a refreshing blend of red wine & fresh fruit (200 cal)

CHAMPAGNE BELLINI \$10.50

white peach (130 cal) or raspberry (140 cal)

Wycliff Peach Bellini

Wycliff Peach Bellini

Wycliff Raspberry Bellini

Wycliff Raspberry Bellini

MIMOSA \$8.<sup>50</sup> champagne, freshly squeezed orange juice (110 cal)

BLOODY MARY \$7.50

house vodka, sriracha bloody mary mix, lime (160 cal)

COFFEE, TEA & JUICE 100% COLOMBIAN COFFEE \$2.95

sustainably farmed, Rainforest Alliance™ Certified beans

TEA FORTE \$3.<sup>25</sup>

artisan crafted 100% natural, fine leaf, ultra-premium teas

EARL GREY · ESTATE DARJEELING · JASMINE GREEN · WHITE GINGER PEAR · AFRICAN SOLSTICE · CHAMOMILE CITRON

JUICE \$2.95

ORANGE · PINEAPPLE · POMEGRANATE · GRAPEFRUIT · CRANBERRY

**RESERVE NOW** 

(/reservations)

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