

Celebrate MOTHER'S DAY.

Sunday, May 12

Please call for reservations | 412.553.5235

Cheese & Charcuterie

Artisan Cured & Smoked Meats•House-Made Country Pate•Assorted Whole Grain Mustards•House-Made Pickles•Artisan Breads & Toasts•House-Made Dips & Spreads

Seafood Display

Market Oysters

Mignonette•Cocktail Sauce•Creole Aioli

Jumbo Shrimp Cocktail

Horseradish•Cocktail Sauce

Littleneck Clams

Lemon Wedges•Mignonette

Salad Display

Spring Farm Lettuce

Grilled Chicken•Grilled Shrimp•Feta Cheese Tillamook Cheddar•Broken Crispy Bacon•Heirloom Cherry Tomatoes•Cucumbers•Carrots•Peppercorn Ranch•Roasted Garlic Vinaigrette

Roasted Marinated Mushrooms

Grilled White & Green Asparagus•Roasted Heirloom Tomatoes•Lemon-Chervil Vinaigrette

Grilled Shrimp Salad

Sugar Snap Peas•Pickled Red Onions

Hot Breakfast Entrees

Egg Stations

Farm Eggs•Egg Whites•Haines Farms Bacon•Footprint Farms Breakfast Sausage•Cheddar Cheese•Gruyere Cheese•Feta Cheese•Grilled Red Onion•Cured Tomatoes•Foraged Mushrooms•Spinach•Gulf Shrimp•Chesapeake Blue Crab•Preacher Ham•Roasted Bell Peppers•Asparagus

Meats

Chicken Sausage•Traditional Pork Sausage•Applewood-Smoked Bacon

Lyonnais Potatoes

Caramelized Onions•Yukon Golds

Entrées

Pan-Seared Rock Fish

Grilled Artichokes•Leek Fondue•Citrus Butter

Cast-Iron Seared Footprint Farms Duck

Pickled Spring Vegetables•Grafton Cheddar Polenta•Plum Gastrique

Cider-Brined Poussin

Yukon Gold Potato Puree•Honey Glazed Farmer Jones Carrots•Herb Jus

Charred Broccolini & Blistered Tomatoes

Roasted Tri-Color Heirloom Carrots

Action Stations

Maple-Brined Tomahawk Pork Rack Carving

Grilled Pineapple Jam

Roasted Ribeye

Sauce Bearnaise

Croque Madame

Grilled Jambon•Cheese•Brioche•Fried Egg•Mornay Sauce

Desserts

Selection of Cakes, Pies, Brownies, Cupcakes & Fresh Fruit

\$75 Adults, \$42 children 6–12 (plus tax)

Complimentary For Children 5 & Under

Seating Available Every 2 Hours from 10am to 2pm