

Charlotte

RESTAURANT & LOUNGE

MOTHER'S DAY BRUNCH

MENU

Sunday, May 12th, 2024

110 per person (gratuity and taxes not included)

ARRIVAL BEVERAGE

Seasonal Spritz

AMUSE

Avocado Toast

castelvetrano olive, heirloom tomato, everything bagel seasoning

FIRST COURSE

choice of

Chilled English Pea Soup

dungeness crab, tempura crab crisps

Green Asparagus Soup

potatoes, leeks, spring onion, roasted chicken stock

SECOND COURSE

Red Sweet Gem Salad

radish, asparagus, edamame, parmigiano, dukkah spices, green goddess dressing

THIRD COURSE

choice of

Dungeness Crab Benedict**

poached egg, asparagus, saffron hollandaise, smoked trout roe, herb garlic potatoes

Crispy Whole Shrimp

house made parmesan popcorn grits, fennel, crispy leeks

Spring Shakshuka

zucchini, oyster mushroom, leeks, asparagus, feta, egg, focaccia

Duck Agnolotti

brown butter sauce, sage, pecorino

DESSERT STATION

A Selection of Sweet Treats

Please inform us of any food allergies or special dietary requirements.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 20% service charge is added to all guest checks. 85% of this service charge is distributed between our service staff members. The remaining 15% is distributed between our hourly culinary employees responsible for the meal experience.