

MOTHER'S DAY BRUNCH

All entrees are served with cinnamon rolls

Mother's Day Seafood Benedict

Petite crab cake and a half lobster tail with poached eggs and hollandaise. Served with grilled asparagus, roasted potatoes and field greens. 22

Riverside Benedict

Toasted English muffin topped with grilled Canadian bacon, poached eggs and smoked gouda cream. Served with roasted potatoes and field greens. 15 GFO

Tenderloin Benedict

Toasted English muffin topped with grilled tenderloin, poached eggs and smoked gouda cream. Served with roasted potatoes and field greens. 20 GFO

Chorizo Bender

House made chorizo, topped with two eggs, and Hollandaise. Served with roasted potatoes and field greens. 15 GFO

Asparagus & Mushroom Omelette

Three-egg omelette with local oyster mushrooms, asparagus, and Idyll Farms chevre. Served with seasoned potatoes and field greens. 16 GF

Chicken and Waffles

Crunchy waffle cone stuffed with seasoned fried chicken and maple pepper cream. 16

Smoked Salmon

House cured salmon and cream cheese wrapped in pastry with pickled red onions, carrots, caper berries, lemon aioli. Served with fresh fruit. 15

Pancakes

House made blueberry pancakes topped with Red Heads Granola and local maple syrup. Served with Applewood smoked bacon and fresh fruit. 12 *(plain pancakes available)*

Ask your server about menu items that are cooked to order. Consuming undercooked meats or eggs may increase your risk of foodborne illness.



Chilaquiles

Chipotle braised chicken tossed with crispy corn tortilla strips and topped with two sunny-side-up eggs, crème fraiche, cilantro and cotia cheese. \$16 GF

Hash Brown Bake

Cast-iron baked Yukon gold potatoes, crispy prosciutto, tomatoes, spinach, and house made pasta filato cheese topped with two eggs. Served with field greens. \$16 GF

Strawberry Waffle

Buttermilk Strawberry Shortcake Waffle with sliced strawberries, strawberry-balsamic syrup, and whipped cream. 14 (plain buttermilk waffle available)

Kids Egg Breakfast

Two eggs, roasted potatoes, Applewood smoked bacon, fresh fruit. 10 GFO

Local Escarole Caesar Salad

Loma Farms escarole, creamy house made Caesar dressing, and grilled lemon finished with fresh cracked pepper and Pecorino Romano. 16 Add ½ lobster tail ~ 10 OR Add 4oz beef tenderloin ~ 8 GFO

SIDES

Fruit - 5

Apple wood smoked bacon - 5

One Egg - 2

Seasoned potatoes - 5

Red heads granola and yogurt - 8

We do not split checks on groups of 10 or more

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