

amuse

RESTAURANT

WINTER MENU - BRUNCH

EXECUTIVE CHEF: WILL BURGESS - SOUS CHEF: RYAN BURNS - SOUS CHEF: JIM WILLIAMSON

FIRST

SQUASH TART / 15 / VEG / WHIPPED RICOTTA, ROASTED WINTER SQUASH, PETITE SALAD

SPICED PEAR TARTINE * / 15 / VEG / SOURDOUGH, CAMBOZOLA BLUE CHEESE, WALNUT STREUSEL, AGED BALSAMIC, LOCAL HONEY

SPINACH SALAD / 16 / GFO, DFO, VEG / CRISPY LENTILS, PICKLED APPLE, BLUE CHEESE, FERMENTED HONEY & CARAWAY VINAIGRETTE, PUMPERNICKEL

FRIED OYSTERS ** / 18 / DF / EAST COAST OYSTERS, NAPA CABBAGE & CELERIAC SLAW, TRUFFLED REMOULADE

'NDUJA SAUSAGE / 17 / GF / DELICATA SQUASH, SUNFLOWER PESTO, PICKLED PEPPERS, CRÈME FRAÎCHE, AGRODOLCE

BUTTERMILK WAFFLES* / 15 / VANILLA ICE CREAM, CINNAMON BROWN BUTTER CRUMBLE, SEASONAL FRUIT

ENTREE

SEASONAL QUICHE / 17 / SEASONAL INGREDIENTS SERVED WITH A LOCAL GREEN SALAD

CRAB CAKE BENEDICT / MP / TWO POACHED EGGS, BRIOCHE, HOLLANDAISE, WILTED BABY GREENS, YUKON GOLD POTATO

MUSHROOM HASH / 19 / GF, DF, VO / SEASONAL VEGETABLES, ONIONS, PEPPERS, YUKON GOLD POTATO, SUNNY SIDE UP EGG

BLACK TRUFFLE EGGS / 19 / VEG / SCRAMBLED FARM EGGS, BLACK TRUFFLE, PARMESAN, RICOTTA, CHIVES, SERVED ON GRILLED HOUSE FOCACCIA & A LOCAL GREEN SALAD

STEAK & EGGS / 26 / **, GF / FIVE-YEAR AGED GRASS-FED HEREFORD BEEF, YUKON POTATO, TWO SUNNY SIDE UP EGGS, SEASONAL VEGETABLES, HOLLANDAISE

BRAISED BEEF SANDWICH / 23 / DFO / CARAMELIZED ONIONS, PROVOLONE, GIARDINIERA, HORSERADISH BUTTER

SMOKED SALMON CROQUE MADAME / 21 / BOURSIN, BRIOCHE, DILL MORNAY SAUCE, SUNNY SIDE UP EGG

SUPPLEMENT

HOUSE CUT FRIES / 10 / GF, DF, VO
ORGANIC KETCHUP, GARLIC MAYO

SEASONAL VEGETABLE / 10 / GF, DF, V
AGRODOLCE, PUMPKIN SEED DUKKAH

FARMER'S SALAD / 12 / GF, DF, V
LOCAL GREENS, VINAIGRETTE, PUMPKIN SEEDS

DESSERT

PEANUT BUTTER CHOCOLATE ICE BOX PIE* / 13 / VEG
DARK CHOCOLATE, BANANA JAM

EARL GREY BASQUE CHEESECAKE / 12 / VEG, GF
LEMON-POPPYSEED COULIS

APPLE CAKE * / 12 / VEG
FENNEL CREAM, HONEYCOMB CANDY,
STARGELL'S HONEY

CHEESE PLATE / 18 / VEG
SPECIALTY CHEESES, SEASONAL FRUIT & JAM

NO SEPARATE CHECKS FOR PARTIES OF 10 OR MORE
**THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED -
CONSUMING RAW OR UNDERCOOKED FOODS - INCREASES
YOUR RISK OF FOOD BORNE ILLNESSES

(*) CONTAINS NUTS - (VEG) VEGETARIAN - (V/VO)
VEGAN/VEGAN OPTIONAL - (GF/GFO) GLUTEN-FREE OR
GLUTEN-FREE OPTION - (DF/DFO) DAIRY FREE OR DAIRY FREE
OPTION

EDA HOFSTEAD CABANISS DINING ROOM & TERRACE

BRUNCH