

## IMBIBE

~ To Share ~

**Otho's BrunchaPuncha** For Three 18, For Six 32  
Vodka, house-made ginger liqueur, cucumber, cantaloupe, mint, fresh lemon, simple, prosecco

**Rye Bruncha Puncha** For Three 20, For Six 34  
James Oliver Whiskey Pimm's, cucumber, mint, lemon, simple, ginger beer

~ Or not To Share ~

**The Cellar Door** 10  
Served on the rocks with house-infused earl grey gin, honey-chamomile syrup, ginger liqueur, lemon, grapefruit bitters, and seasonal cider

**Verde Mary** 10  
Vodka, Salty Iguana Tomatillo Mary Blend, tajin treatment

**Bloody St. George** 10  
St. George Green Chile Vodka, tomato juice, and southern treatment

**Garden of Jewels** 10  
Served up with pear vodka, St. Germain & bubbly

**Blood Orange Mimosa** 9  
Served in flute with bubbly, fresh blood orange juice

**Hair of the Frog** 10  
Served on the rocks with gin, Green Chartreuse, thyme, and lime juice

**Kings of New England** 9  
Served warm with rye whiskey, apple pie shrub, cinnamon, lemon

**Kombucha** 6  
House-made apple pie shrub, ginger, cinnamon, soda, on rocks ~Non-alcoholic~

**Demogorgon** 11  
Served up with rye whiskey, Allspice Dram, Riga Black Balsam, Corvus cold-brew chicory coffee, espresso syrup, with a mint rinse

~ Or Good Ol' Bubbles ~

**Bugey Cerdon Sparkling** Glass 15, Btl. 60  
Rosé of Gamay and Poulsard; Savoy, France

**Chandon Classic Brut** Spl. 14, Btl. 49  
Chardonnay, Pinot Noir, Pinot Meunier; Napa, CA

**Dom. Rosier Jean Phillippe** Glass 10, Btl. 40  
Mauzac, Chardonnay; Limoux, FR

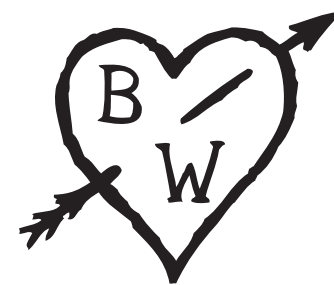
**Cleto Chiarli** Glass 10, Btl. 40  
Lambrusco; Modena, Italy

**La Marca Prosecco** Glass 11, Btl. 43  
Glera; La Marca D.O.C., IT

## EASTER BRUNCH

9:00am ~ 2pm; Sunday, April 1, 2018

Prix Fixe Brunch \$38 Per Guest;  
Children's Menu \$22 Per Guest;  
~Tax & Gratuity Not Included~



### FIRST COURSE ~Choice Of:

**Easter Bunny's Garden**  
Butter lettuce tossed with a creamy herbed vinaigrette, grape tomatoes, and spring peas

**Ricotta<sup>and</sup> Dried Apricot Beignets**  
With meyer lemon curd and chili infused honey

### SECOND COURSE ~Choice Of:

**Spinach and Cauliflower Quiche\***  
With red onion, arugula, cream fraîche, and almond pesto

**The Fixin's**  
Pimento grits, with Grandmas breakfast sausage, two sunny eggs, and salsa verde

**Grilled Lacinato Kale**  
With roasted beets, fried goat chevre, herbed new potatoes, hard-boiled egg, and lemongrass vinaigrette

### THIRD COURSE

**Coffee Cake**  
With coffee icing and vanilla chantilly

\*These items may be served raw or undercooked based on your specifications, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please inform us of any dietary