



beat *brasserie*

EASTER SUNDAY BRUNCH

9:30AM TO 3PM

TWO COURSES WITH LIVE MUSIC & EASTER BUNNY

\$41.95 PRIX FIXE PER PERSON

(JOIN US FOR A LA CARTE DINNER & LIVE MUSIC STARTING 5PM)

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Children's Brunch Menu
\$14.95

First Course

SOPHIA'S GREEK YOGURT Fresh Berries, Almonds, Granola

BLUEBERRY CRUMBLE COFFEE CAKE Honey Butter

ROMAN EASTER EGGDROP SOUP Chicken, Shredded Spinach, Parmesan

CARROT SOUP Carrot Top Pesto

SPRING SALAD Artichokes, Olives, Mushrooms, Spring Peas, Tomato, Balsamic

CAESAR SALAD Gem Lettuce, Chopped Egg, Radish, Fingerling Potato, Anchovy, Caesar Dressing

SHORT RIB BEIGNETS Rhubarb Compote

VERMONT CHEDDAR PIMENTO CHEESE CROSTINIS Pickled Veggies

Second Course

WE USE ORGANIC, CAGE-FREE EGGS!

FRENCH TOAST BREAD PUDDING Mixed Berry Compote

QUICHE Artichokes, Leeks, Swiss Chard

SCRAMBLED EGGS Asparagus, Morel Mushrooms, Buffalo Mozzarella

DUCK CONFIT SWEET POTATO HASH Sunny Side Up Duck Egg, Pumpkin Seed Pesto, Tangerine

SLOW ROASTED LAMB LASAGNE Hand Dipped Ricotta, Zucchini

ATLANTIC HALIBUT Spring Vegetables, Red Pepper Aioli, Fish Broth +7

ROAST PRIME RIB OF BEEF Asparagus, Green Garlic, Strawberries, Sea Beans, Urfa Pepper Vinaigrette +8

EASTER EGGS BENEDICT

Avocado, Pickled Red Onion, Mustard Greens

ROAST SPIRAL HAM

ROAST BEEF

MAIN PEEKYTOE CRAB CAKE +3

BOWL AZTECA

Adobo-Spiced Quinoa, Tomatillo Salsa, Corn, Squash,
Green Beans, Avocado, Baby Spinach

POACHED EGGS

ROAST VEGGIE FALAFELS

ROASTED FREE RANGE CHICKEN

SEARED SALMON



Before ordering, please inform us if anyone in your party has a food allergy
 *Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses.
 Although every effort will be made to accommodate food allergies, we're afraid we cannot always guarantee meeting your needs.