

SUNDAY
APRIL 1, 2018
BRUNCH 9:30AM-3:30PM
SUPPER 5PM-10PM

beat brasserie

Easter Sunday Brunch

THREE COURSE BRUNCH WITH LIVE MUSIC & EASTER BUNNY
\$44.95 PRIX FIXE PER PERSON

A LA CARTE DINNER MENU
5PM-10PM

Share

BLUEBERRY CRUMBLE COFFEE CAKE

Appetizer

SOPHIA'S GREEK YOGURT Fresh Berries, Almonds, Granola

GREEK EASTER SOUP Lamb, Herbs, Farro

CURRIED CARROT SOUP Carrot Top Pesto

KABBOULEH SALAD Farro, Kale, Beets, Orange, Feta, Pepita Dukkha, Citrus Vinaigrette

CAESAR SALAD Gem Lettuce, Chopped Egg, Caesar Dressing

SHORT RIB BEIGNETS Rhubarb Compote

BBQ ST. LOUIS RIBS

SMOKED TROUT CROSTINI Pickled Veggies

Entree

WE USE ORGANIC, CAGE-FREE EGGS!

TRUFFLED SCRAMBLED EGGS Asparagus, Leek, Goat Cheese,

FRENCH TOAST BREAD PUDDING Mixed Berry Compote

TRIPLE CHEESE QUICHE Swiss Chard, Broccoli & Sun Dried Tomato

FREE RANGE TURKEY HASH Poached Eggs

SEARED SALMON Brown Rice, Sorrel Pesto, Preserved Lemon, Hot Sauce, Radish, French Sheep Feta

COUNTRY HAM Maple Glazed, Collard Greens, Fried Egg

ROAST LEG OF LAMB Tomatoes, Oregano, Spring Peas, Whipped Potatoes

EASTER BOWL

Brown rice, Sorrel Pesto (nut free), Preserved
Lemon, Hot Sauce, Watermelon Radish,
French Sheep Feta

POACHED EGGS

ROAST VEGGIE FALAFELS

SEARED SALMON

EASTER EGGS BENEDICT

ROAST SPIRAL HAM

SMOKED SALMON

BEEF SHORT RIB

Flower Children

10& UNDER

\$17.95 ENTREE & DESSERT

KIDDIE SCRAMBLED EGGS & FRITES

KIDDIE GRILLED CHEESE & FRITES

FRENCH TOAST BREAD PUDDING

CHICKEN DINOS & FRITES

**MENU SUBJECT
TO CHANGE**

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.