

# Mother's Day Sunday Pre-Fixe

5/10/26  
10am-2:00pm

## Crabbie Deviled Egg

Two deviled eggs topped with lump crab meat, old bay sprinkles and chives. GF/DF  
(Contains shellfish)

## Smoked Trout Rillettes Crostini

Two toasted baguette slices topped with our house made Smoke In Chimney smoked trout rilettes spread, capers, and dill.

(Contains dairy, wheat, and fish)  
GF bread available upon request

## Mushroom Duxelle Tart

A mini puff pastry tart filled with a savory creamy mushroom filling and topped with thyme. Vegetarian  
(Contains dairy and wheat)

## Second

Choose one of the following:

### Strawberry Spinach Salad

A small bed of spinach topped with sliced strawberries, feta, pickled onion. Comes with balsamic vinaigrette. (Contains dairy)

### Clam Chowder

A creamy soup of clams and potatoes. Garnished parsley. GF  
(Contains shellfish & dairy)

### Berry Yogurt Parfait

Vanilla Greek yogurt topped with fresh berries, GF granola, and honey. (Contains dairy)

## Main

Choose one of the following:

### Single Benny

A single poached egg benedict- your choice of either Canadian bacon or smoked salmon. Comes with side of grilled potatoes.  
(Contains wheat, dairy, and egg)  
GF bread available upon request

### Mini Veggie & Nut Tart

A buttery pastry shell filled with roasted butternut squash, kale, mushroom, pecans, cashew, pistachio, almonds, celery, carrot, and shallot. Comes with choice of egg.  
(Contains nuts, dairy, eggs, and wheat)

### Beef Tostada

Seasoned shredded beef on a crispy corn tostada topped with avocado crema, Pico de Gallo, pickled onion and cilantro garnish. Comes with choice of egg and side of grilled potatoes. GF

## Dessert

Choose one of the following:

### Lemon Almond Torte

Citrus cake with almonds, lightly sugared topping with candied lemon slices. (Contains nuts, eggs). GF/DF

### Fresh Fruit

Medley of fresh berries, grapes, and citrus. V/GF/DF

### GF Chocolate Cake

Our flourless chocolate cake topped with dark chocolate ganache, sliced almonds, and red raspberries. GF  
(Contains milk, eggs, nuts)

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**\$38.98 (\$37.66 cash price) per person. Drinks not included. Don't forget to ask about our wine, mimosa, sangria, beer, and "Irish" coffee/tea/cocoa. Please inform us of your allergies so we can ensure the best dining experience. Few menu alterations will be considered.**