

1833

KITCHEN & BAR

Mother's Day Brunch

Sunday, May 12, 2024, 11:00 a.m. — 3:00 p.m.

\$70 plus tax & gratuity per adult, \$18 plus tax & gratuity per child under 12

APPETIZERS CHOOSE ONE

Boston Seafood Chowder *haddock, shrimp, scallops, potato, onion, celery*

Grilled Artichoke Salad *castelvetro olives, red onion, sweetie drop pepper, dukha, crispy garlic*

Smoked Steelhead Lox *whole grain mustard crème fraîche, capers, hard-boiled egg, lemon cucumbers*

Potato Galette *truffle burrata, grilled red onion, mushroom conserva*

ENTRÉES CHOOSE ONE

Green Goddess Salad *egg, lardons, heirloom tomatoes, cucumber, pickled shrimp, cilantro avocado vinaigrette*

Chicken & Waffles *grassland farms chicken, scallion & cheddar waffle, maple jus, chipotle savoy cabbage slaw*

Eggs Benedict *korean shortrib, pickled onion, chili crisp hollandaise, umami-dusted yukon potatoes*

Monkfish Saltimbocca *garbonzo bean, favas, roasted romanesco, lemon caper butter*

Shakshuka *smoked marinara, local feta, asparagus, ramps, gold bar squash, gremolata oil, flatbread*

DESSERTS CHOOSE ONE

Chocolate Caramel Panna Cotta Bombe *salted caramel, dark chocolate, gluten-free chocolate cake*

Triple Berry Galette *oat spice streusel, vanilla ice cream*

Coffee Cake *cinnamon, sour cream streusel, salted caramel sauce*

for the little ones

FIRST COURSE

Fresh Fruit

ENTRÉES CHOOSE ONE

Chicken Tenders & Fries

Scrambled Eggs *bacon, house potatoes, white toast*

Buttermilk Pancakes *maple syrup, whipped butter*

DESSERT

Kids' Sundae *vanilla ice cream, whipped cream, hot fudge, maraschino cherry*

MIMOSAS

Single \$12 | Carafe \$50 | Flight \$50

Alpha orange juice

Omega cranberry

Beta pineapple

Gamma grapefruit

Delta pomegranate

SPRITZ

Single \$13 | Carafe \$55

Passionfruit Spritz *Giffard Fruit de la Passion*

Aperol Spritz *Aperol, orange*

Melon Spritz *Ælfred Melon Aperitif*

Banana Spritz *Giffard Banane de Bresil*

Winter Spritz *poire liqueur, berry liqueur, rosemary & orange, local pet-nat wine*

COFFEE & ESPRESSO

featuring Simple Roast, each contains double shot espresso, available hot or iced

Coffee *free refills* 5

Cappuccino 7

Latte 7

Mocha 7

Americano 6

Harney & Sons Tea 5

BOOZY

Kahlua & Coffee 15

Coffee with Baileys 15

Irish Coffee *Jameson, Baileys* 16

JUICE & KOMBUCHA

Natalie's Aura *blood orange, strawberry, ashwagandha* 9

Pilot Kombucha *assorted flavors* 7

WINES BY THE GLASS

**please ask us for our full award-winning wine list*

SPARKLING & ROSÉ

Champagne, JY Perard, "Extravagance" 25 | 90 *Champagne, NV*

Cava, Paul Cheneau, Brut 11 | 42 *Spain, NV*

Dry Rosé, Sheldrake Winery 12 | 46 *Finger Lakes, 2022*

WHITE

Sauvignon Blanc, Sandy Cove 12 | 46 *New Zealand, 2022*

Pinot Grigio, Cora 11 | 42 *Italy, 2022*

Hondarrabi Zuri, Antxiola 12 | 46 *Getariako Txakolina, Spain, 2022*

Dry Riesling, Ravines 12 | 46 *Finger Lakes, 2020*

Chardonnay, Folk Tree 11 | 42 *Lodi, California, 2022*

Chardonnay, Boucier-Martinot, St-Véran 16 | 60 *Burgundy, 2022*

RED

Pinot Noir, Dusoil 12 | 46 *Lodi, California, 2022*

Pinot Noir, Lucien Muzard, Bourgogne 19 | 74 *Burgundy, France, 2022*

Garnacha, Bernabeleva "Navaherreros" 13 | 48 *Vinos Madrid, Spain 2022*

Nebbiolo, Cascina Luisin 17 | 65 *Langhe, Piedmont, Italy 2019*

Cabernet Franc, Ravines 16 | 60 *Finger Lakes, 2021*

Cabernet Sauvignon, Matthew Fritz 12 | 46 *North Coast, CA, 2021*

Cabernet Sauvignon, Bold Wine Co. 18 | 70 *Paso Robles, CA, 2021*

BEER BOTTLES & CANS*

Mass Riot, IPA* 16oz 13 *Prison City Brewing, NY*

Bräuweisse, Hefeweizen, 500ml 16 *Ayinger, Germany*

Grist Iron, Brown Ale 9 *Burdett, NY*

SPIRIT FREE COCKTAILS

Dragon's Breath 10 *dragon fruit, lime, Ithaca Ginger Beer*

Brew of Requirement 10 *pomegranate juice, hibiscus syrup, iced tea, fresh mint*

Abraham's Secret 10 *Fever Tree Tonic, Fee Bros. grapefruit bitter*, lime, cucumber*