

Mother's Day Brunch Features

May 10th 2026

Mushrooms on Toast

Sautéed and creamed mixed mushrooms, soft herbs, kale, focaccia, poached eggs, crisp parmesan and prosciutto

\$30

Suggested Wine Pairing: Burrowing Owl Estate Winery 2019 Cabernet Franc

Salmon Eggs Benedict

toasted English muffin, smoked salmon, seasoned potatoes, hollandaise, green salad

\$30

Suggested Wine Pairing: Burrowing Owl Estate Winery 2022 Sauvignon Blanc

French Toast

cinnamon, vanilla brioche French toast, berries, lemon, organic maple syrup

\$28

Suggested Wine Pairing: Burrowing Owl Estate Winery 2021 Chardonnay

Hash

red pepper, squash, potatoes, herbs, double-smoked bacon, toasted focaccia, sunny-side egg

\$30

Suggested Wine Pairing: Burrowing Owl Estate Winery 2019 Malbec

Steak and Eggs

grilled striploin steak, mushrooms, fried egg, seasoned potatoes, arugula

\$42

Suggested Wine Pairing: Burrowing Owl Estate Winery 2019 Athene