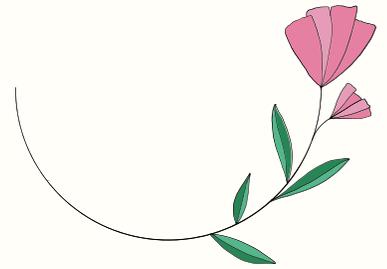


Mother's Day

\$58 Prix Fixe Menu. Three courses.



For the Table

Basket of breakfast pastries, butters, and jams
Little Devils (deviled eggs spiked with Sriracha)

APPETIZER

House Salad

Greens, caramelized pecans, apples, goat cheese, and garlic cilantro vinaigrette

Green Peas and Ham

Split pea soup with Crème fraîche and crispy pork belly

Shrimp & Grits

Sautéed shrimp in a creamy bacon, mushroom, tomato, brandy sauce on cheesy grit cake

Chicken Fried Quail

Chicken fried boneless quail breast with a wild mushroom brandy demi-glace

ENTREE

Seafood Crepes

Lobster and shrimp stuffed crepes with a lobster newburg sauce- Served with fresh asparagus

Buffalo Filet Oscar

Buffalo filet mignon topped with jumbo lump crab, asparagus, and hollandaise -Served with hashbrowns

Steak & Eggs

Filet medallions and poached eggs on top of herb focaccia toast and topped with hollandaise - Served with hashbrowns

Pecan Crusted Rainbow Trout

Pecan crusted trout with molasses butter -Wild rice and grilled vegetables

Chicken and Waffles

Herb brined crispy fried chicken and Belgium waffles with smoked maple syrup

Brioche French Toast

Layered with whipped lemon ricotta, topped with blackberry compote and two slices of bacon.

Smoked Salmon Omelette

With house smoked salmon, tomatoes, cream cheese, and fried capers, topped with crème fraiche and chives- Served with arugula salad

Chicken Piccata

Herb brined chicken breast pan roasted with lemon caper butter - Served over orzo

DESSERT

Dulce de Leche Cheesecake

A caramel-infused white chocolate cheesecake with gooey dulce pockets and a chewy top. With caramel sauce and a dash of sea salt

Chocolate Lava Cake

Warm chocolate bundt cake with hot gooey chocolate center - Topped with a scoop of vanilla ice cream

Key Lime Pie

A creamy, tart filling of key lime juice, egg yolks, and sweetened condensed milk in a graham cracker crust - Topped with whipped cream and a lemon macaroon

Jack Daniel's Pecan Pie

Southern pecan pie served with a Jack Daniel's crème anglaise

Kids Menu

\$25 includes choice of dessert

Steak & Eggs

Filet medallion and poached egg on top of herb focaccia toast and topped with hollandaise - Served with hashbrowns

Brioche French Toast

Layered with whipped lemon ricotta, topped with blackberry compote -Two slices of thick cut bacon.

Chicken Fingers

Herb brined chicken breast hand breaded and served with french fries

Gouda Mac n Cheese

Big bowl of cheesy Mac n Cheese with bacon

Mothers Day Cocktails

Myrtles Martini \$14

Western Son blueberry infused vodka, pomegranate, pineapple and Cointreau. Named after our matriarch

Grandmas Shotgun \$14

Stoli mandarin and citron vodka blended with Grand Marnier. Sweet as Grandma and strong as buckshot

Mocktail Punch

Prickly pear puree, Topo Chico, and lime

Mocktail Mojito

Fresh lime and mint muddled with Lychee syrup and shaken with sliced strawberries, and Topo Chico