



Join us for  
**Mother's Day Brunch**

MAY 12, 2024 | 11:30AM-2PM

## STARTERS

### Artisan Wedge Salad

with baby iceberg, bacon lardons, amish blue cheese, tomato confit, pickled red onions, cured yolks, & buttermilk dressing

### Heirloom Tomato-Cucumber

### Panzanella Salad

peppers, red onion, basil, extra virgin olive oil, arugula, ricotta salata, & balsamic vinaigrette

### Peel & Eat Shrimp

with cocktail sauce & lemon

### Gravlax Station

Traditional Salmon Gravlax

Smoked Mussels & Scallops

Miso Cured Black Cod

Pimenton Cured Halibut

Citrus Salt Cured Snapper

with Assorted Condiments to Include:

lemon labneh, chimichurri, romanesco, pickled ramps, pickled capers, crostini, lavosh, crackers, & creme fraiche

### Yorktowne Tomato Bisque

## ENTREES

### Wagyu Flap Steak

with chimichurri, grilled vegetables, soft poached egg, & house steak sauce

### Crab Crusted Glory Bay Salmon

with charred corn, tarragon, & beurre blanc

### Mom's Buttermilk Fried Chicken

with hot honey drizzle

### Slow Roasted Herb Crusted Turkey Breast

with lemon-caper sauce, grandma's stuffing, & spinach

### Omelet Station & Made to Order Eggs

Toppings to Include: tomatoes, peppers, onions, spinach, cheddar cheese, farmers cheese, crab, ham, bacon, & sausage

## SIDES

### Roasted Squash Medley

with smoked maldon salt & chili's

### Watermelon Wedges

with feta cheese & balsamic glaze

### Saffron Rice Pilaf

### Yorktowne Corn Pudding

### Biscuits & Honey Butter

To Reserve Your Seat Today, Call 717.848.1111

\$65 PER PERSON | CHILDREN 12 & UNDER \$21

CHILDREN 3 & UNDER COMPLIMENTARY

Prices are subject to gratuity and sales tax.