



EASTER BRUNCH MENU

APRIL 21, 2019 • 10AM – 2PM • ADULTS \$43 • CHILDREN (5-12) \$19
FOR RESERVATIONS, CALL 414.276.2030

Treat the family to Milwaukee's hottest Easter Brunch at one of the most elegant locations in the area overlooking the Milwaukee River. Enjoy an incredible array of items at our various European Food Stations in the stunning Bradley Pavilion at the Marcus Performing Arts Center. Top it all off with complimentary parking for your group. We're sure to be your newest tradition!

FARMHOUSE BREAKFAST TABLE

Seasonal sliced fruit and berries
House made caramel cinnamon rolls with cream cheese frosting
Bagels with cream cheese, butter, and fruit preserves
Smokehouse bacon and sausage
Ham and cheese grits quiche
French scrambled eggs with fines herbes
Loaded Home Fries: bacon, ham, cheddar, and sour cream
"Womelts": a waffle and omelet all-in-one! Gruyere cheese, scallions, and Yukon potatoes
Dirty Chai Pancakes: cinnamon-y and creamy chai with a shot of espresso
Creamed cornbread waffles
Apple pie-stuffed French toast berry compote
Cheese blintzes topped with wild berry compote

EGG STATION

Omelets made to order
Eggs of any kind – made to order

CARVERY

Bourbon marinated pork loin with brown sugar BBQ sauce and Dijon mustard
Apple wood smoked ham

PASTA CREATIONS

Chef-made pasta creations featuring the following ingredients: various pasta choices, grilled chicken, Italian sausage, shrimp alfredo, Bolognese and marinara sauces, asiago, peach wood bacon, mushrooms, spinach, and more!

FRESH & FABULOUS!

Biscuit Sliders: pancetta, collard greens, marbled egg, and espresso aioli
Lemon dill roasted salmon with spring vegetable brown rice
Grilled asparagus with walnut brown butter crumble
Smoked beef brisket pasties
Miniature cheese ball assortment (nutty bacon, cheddar cranberry, gorgonzola brandy)
Low Country Warm Crab Dip: warm crab with pimento cheese and a dash of the Delta
Strawberry avocado salad skewers with grilled chicken, Havarti, and poppy seed dressing

FRUTTA DEL MAR STATION

Chilled gulf shrimp cocktail
Chilled snow crab claws
Tuscan grilled tuna with white bean, olives, fennel, and lemon vinaigrette
Southern Seafood Salad: crab, shrimp, and lobster with 'Bamma dressing
Roasted Branzino with lemon caper beurre blanc

HOUSE MADE PASTRIES & DESSERTS

Chocolate covered strawberries
Chocolate silk cupcakes
Double fudge brownies
Boston Cream pie
Vanilla cream torte
White chocolate crème brûlée
Carrot cake

OPTIONAL BLOODY MARY BAR - \$9.50

Pint sized Titos bloodies with Zing Zang, pickled asparagus, pickled mushrooms, shrimp, sausage sticks, celery, pickles, hot sauces, black pepper, Worcestershire, pickled onion, and brussels sprouts

