

EST.D

# THE OLIVER

2016

## EASTER BRUNCH MENU

3-course | 30 per person

21 Apr, Twenty Nineteen

## A LA CARTE

### BREAD & PASTRY BOARD

a variety of fresh made breads, pastries, jams, and butter

## FIRST

### SOUP OF THE DAY

daily selection

### BG SALAD

baby kale mix, heirloom carrots, honey crisp apple, pecans, watermelon radish, Manchego, honey mustard dressing 

### CHOP CHOP

mixed greens, arugula, carrots, broccoli, radicchio, smoked edamame, chickpeas, provolone, pepperoncini, cider oregano vinaigrette  option

### YOGURT PARFAIT

fresh berries & granola

### FRESH FRUIT

fresh seasonal fruits

### PORK NUGGETS

confit pork, smoked mozzarella, jalapeño, bbq sauce

### BEIGNETS

spiced chocolate sauce, blackberry jam, powdered sugar

## SECOND

### SPANISH BREAKFAST CASSEROLE

chorizo, potatoes, corn, sofrito

### BAKED & STUFFED FRENCH TOAST\*

mascarpone, berries, maple cream, candied pecans, orange zest

### CRAB & ASPARAGUS OMELET\*

lump crab, spring asparagus, oven-roasted tomato, fontina, hollandaise sauce, morning potatoes

### CHORIZO CHILAQUILES\*

fried eggs, crispy corn tortillas, black beans, enchilada sauce, salsa verde, avocado, cotija cheese, Manchego 

### STEAK & EGG TACOS\*

filet mignon, scrambled eggs, avocado, pico de gallo, cotija cheese, cilantro, breakfast potatoes, soft corn tortillas 

### CHICKEN & WAFFLE\*

crispy tenders, maple syrup, honey butter, Texas Pete sauce, fried egg

### SHRIMP LOUIE SALAD\*

jumbo gulf shrimp, avocado, tomato, iceberg boat, Louie dressing 

### FAROE ISLAND SALMON\*

seared, sautéed cabbage, smoked bacon, coriander vinaigrette, roasted root vegetables 

### ARTICHOKE CARBONARA PASTA\*

grilled chicken, bucatini, english peas, hearts of palm, Parmigiano Reggiano, black pepper, fried egg

### APRICOT GLAZED HAM\*

butter braised radish, pickled mustard seed, sautéed spinach

### AMISH CHICKEN

roasted, celery salad, herb butter, roasted garlic sauce, wild mushroom, cauliflower rice

### PANCETTA WRAPPED PORK LOIN

red potato, asparagus, gremolata

### HANGER STEAK\*

onion jam, watercress sauce, herbed butter, good o' mashed potatoes 

### HERB & SEA SALT CRUSTED PRIME RIB\*

"fine herb" whipped potato, peas (add \$5)

## THIRD

### CHOCOLATE CHESS PIE

smoked bourbon caramel, hickory salted pecans, vanilla bean ice cream

### LEMON CRUNCH PIE

graham cracker & pecan crust, lemon cake, chantilly cream, lemon curd, toffee crunch

 gluten free

 option - must request gluten free

\*\*These items may be served raw or under cooked.

\* Consuming raw or under cooked meats, poultry, or eggs may increase your risk of foodborne illness. We use nuts and nut-based oils in most menu items. Please let us know if you are allergic to any foods.

# THE OLIVER

## *EASTER BRUNCH*

kids 11 & under

INCLUDES DRINK & ICE CREAM

**\$12**

### SCRAMBLED EGGS & BACON

toast, strawberry jam, fresh fruit

### MAC & CHEESE

grilled chicken, 3 cheese blend, crushed potato chips

### CHICKEN FINGERS

fries, side of ranch

### WAFFLES & BACON

maple syrup

