

# Market Table

Mother's Day Brunch

May 8th, 2022 11am to 2pm

## CHILLED DISPLAY

prairie farms yogurt, nourishing toppings  
seasonal fruit display  
breakfast breads, muffins, bagels, pastries  
tomato, mozzarella and basil infused vinaigrette  
sprouted lentils, smoked trout, apple, hibiscus honey vinaigrette  
truffle BLT salad  
local cheese

## SAUTÉ STATION

cage free organic eggs and omelets made to order  
mussels, hazy IPA, garlic, tomato

## CARVING

tea and citrus brined turkey, herbed giblet gravy  
smoked brisket, bourbon-hickory glaze

## ENTREES

duck confit risotto, preserved ramps, mushrooms  
balsamic flank steak, blue cheese, caramelized onions  
sea trout, coconut-kefir lime broth  
spaghetti squash, grilled asparagus, lemon  
trio of spring potatoes  
cherry-wood smoked bacon, sausage  
biscuits, spicy pimento spread  
corn bread, white cheddar, jalapeno honey

## DESSERTS

cupcakes, cake pops, assorted mini desserts

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