



MOTHER'S DAY BRUNCH

ADULTS \$45++ PER PERSON - CHILDREN \$25++ PER PERSON

APPETIZERS

Cream of Lobster Bisque

Roasted Peach & Feta Salad roasted peach, cherry tomato, feta, shaved red onion, green olives, aged balsamic vinegar, basil

Soba Noodle Salad shaved radish, charred carrots, napa cabbage, red onion, sweet peppers, confit garlic, chili vinaigrette

Charcuterie & Cheese Display prosciutto, mortadella, salami, manchego, boursin, brie, quince paste, rosemary crackers, olive tapenade, seasonal fruits

ENTRÉES

Red Wine Braised Oxtail

Quimby Famous Cajun Mac and Cheese

Shrimp and Grits

Orange Chicken

Garlic Fried Rice

Charred Broccoli and Bacon

DESSERT DISPLAY

Mini Cheese Cake Bites

Assorted Mini Cupcakes

Assorted Macarons




Concrete Hospitality Group

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.