

BAYBERRY GARDEN

BRUNCH EVENT MENU



THREE COURSES SERVED FAMILY STYLE

our favorite way to host

TIER 1 — \$55 PP

(1) first, (2) second, (1) third

TIER 2 — \$65 PP

(2) first, (2) second, (2) third

TIER 3 — \$75 PP

(3) first, (3) second, (3) third

FIRST

BABY LETTUCES

blood orange, radish, ricotta salata, sesame

GRILLED CAESAR

anchovy, focaccia, parmesan custard

FARRO

candied pecan, pickled grape, beet, goat cheese

COBB SALAD

house bacon, egg, blue cheese, tomato, avocado

SEASONAL QUICHE

served with Rogue lettuce greens

SECOND

ROOT VEGETABLE HASH

pepita romesco, fennel onion jam, 2 sunny eggs

BENEDICT

jambon de Paris, spinach, hollandaise

SALMON BENEDICT

smoked salmon, spinach, hollandaise

SMOKED WHITEFISH MELT

tomato, cheddar, pickled onion

THE GARDENER'S SPREAD

scrambled eggs, bacon, hashbrowns, grilled sourdough, garden salad

STEAK FRITES(+ \$10 PP)*

5oz strip steak, au Poivre, shoestring fries, garlic aioli

THIRD

BELGIUM WAFFLES (GF)

cultured butter, maple syrup

STICKY BUNS

sweet brioche, brown sugar, pecans

OLIVE OIL CAKE

chantilly, lemon

BREAD PUDDING

apple, dulcey, chantilly

SORBET TRIO

selection of seasonal flavors

SUPPLEMENTS *à la carte*

BACON OR CHOURICO (+\$2 PER PERSON)

HASHBROWN (+\$2 PER PERSON)

SAVORY BOLO (+\$3 PER PERSON)

GLUTEN FREE BUTTERMILK BISCUIT (+\$4 PER PERSON)

OYSTERS (+\$38 PER DOZEN)

daily selection, preserved lemon mignonette, hot sauce from the larder

SHRIMP COCKTAIL (+\$3 EACH)

piri piri cocktail sauce

CAVIAR SERVICE | 12G / 30G / 50G

Osetra | \$48 / \$123 / \$210

Siberian | \$33 / \$72 / \$123

FOR YOUR CONSIDERATION

MENU CHANGES

our menu is hyper-seasonal and subject to change. we will make every effort to communicate changes with the host prior to the Garden Party

ALLERGIES AND RAW FOOD

please alert your server of any known allergies or dietary restrictions. consuming raw or under-cooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.

OUTSIDE DESSERTS

we do not permit any outside food or beverage of any kind. please inquire about specialty larger format desserts created by our in-house pastry team.