



Mother's Day Brunch

LET'S START WITH

FEATURED SOUP	9
<i>Ask Your Server</i>	
CAMEMBERT & FIG MARMALADE	14
<i>Smoked Spanish Almonds, Warm Baguette</i>	
HOUSE TAYTO CRISPS	13
<i>Pancetta, Irish Vintage Cheddar</i>	
SMOKED WICKLOW SALMON	15
<i>Irish Soda Bread, Brie, Cornichon Pickles, Capers, Onion Jam</i>	
HOUSE CHARCUTERIE BOARD	24
<i>Imported Salumi, Balsamic Onion, Marmalade, Cornichons, Pommery Mustard, Crostini</i>	
MUSSELS	16
<i>Red Curry Sauce, Roasted Garlic, Basil, Cherry Tomatoes, Grilled Bread</i>	
BURRATA & PROSCUITTO	16
<i>Mache, Poached Figs, Smoked Almonds, Balsamic Fig Syrup</i>	
CHAMPAGNE PEPPERCORN PATE	14
<i>Cornichon Pickles, Pommery Mustard, Balsamic Onion Marmalade, Baguette</i>	
BAKED LUMP CRAB BRIE & SPINACH	15
<i>Served with Crostini</i>	

FROM THE GARDEN

BIA KITCHEN GREENS	9
<i>Apples, Goat Cheese, Walnuts, Pickled Onions, Cranberries</i>	
BABY GEM WEDGE	14
<i>Candied Pecans, Applewood Bacon, Tomatoes, Gorgonzola, Basil, Hickory Vinaigrette</i>	
BABY ROMAINE CAESAR	14
<i>Croutons, Parmesan Cheese, Creamy Garlic Dressing</i>	
TOASTED ISRAELI COUSCOUS & GRILLED CHICKEN SALAD	19
<i>Baby Spinach Chiffonade, Pistachios, Cherry Tomatoes, Mint, Cucumber, Smoked Paprika, Lemon Mustard Dressing</i>	
KITCHEN COBB SALAD	15
<i>Baby Spinach, Boiled Egg, Tomatoes, Red Onion, Avocado, Smoked Bacon, Gorgonzola, Champagne Vinaigrette</i>	
Add: Grilled Chicken 8 - Grilled Shrimp 9 - Grilled Salmon 9	



MAINS

Egg Dishes:

EGGS BENEDICT 24
Smoked Salmon, Potato Hash and Fresh Fruit

ROASTED VEGETABLE FRITTATA 21
Fresh Ricotta and Fruit & Micro Greens

SMOKED ANDOUILLE & PORK BELLY HASH 22
Two Fried Eggs, Potatoes, Peppers and Onions, Tomato Avocado Salad

SHRIMP AND GRITS 26
Jalapeno Cheese Grits, Smoked Andouille, Eggs Over Easy, Diablo Sauce

Pastas:

GNOCCHI, PROSCUITTO & HEIRLOOM TOMATO 27
Spinach, Wild Mushrooms, Mascarpone

PAPPARDELLE PANCETTA & CHESNUT MUSHROOMS 28
Shallots, Garlic, Mascarpone, Chablis, Sage

LOBSTER RAVIOLI & GRILLED KING PRAWNS 36
Shaved Fennel, Mache, Roasted Pepper Cream

Center Plate:

PAN SEARED FILET OF SALMON 34
Pearl Couscous, Cherry Tomatoes, Asparagus, Roasted Pepper Sauce

BRAISED BEEF SHORT RIBS 36
Roasted Parsnip & Carrot Puree, Wild Mushrooms, Haricot Verts, Sautéed Fingerling Potatoes

ROASTED ORGANIC FREE RANGE HERITAGE CHICKEN 32
Garlic Mashed Potatoes, Sautéed Spinach, Roast Shallots, Herb Sherry Pan Sauce

PAN ROASTED DOUBLE LAMB CHOP & CUMBERLAND SAUSAGE 38
English Pea and Mint Puree, Roasted Cipolini Onions, Blue Oyster Mushrooms, Port Wine Sauce

CONFIT OF PHEASANT 34
Celery Root Puree, Braised Red Cabbage, Dried Cherries, Roasted Shallots, Savory Currant Sauce

A 20% Gratuity will be automatically added to groups of 6 or more.

**Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Please alert your server to any food allergies or special dietary requirements at time of order.*

