

HAWKS


PUBLIC HOUSE

Easter Brunch

April 1, 2018

10:00 am - 2:00 pm

For the Table
Cinnamon-Sugar Fritters,
salted caramel sauce



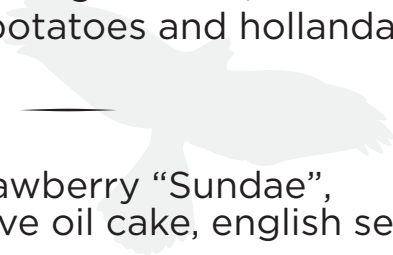
Goat Cheese Quiche,
asparagus, maitaki mushrooms, farm greens,
champagne vinaigrette

Or

Challah French Toast,
huckleberries, almond butter,
maple syrup and crispy bacon

Or

Grilled Hanger Steak,
fried egg, crispy potatoes and hollandaise



Market Strawberry "Sundae",
vanilla ice cream, olive oil cake, english sea salt

\$40 per guest

EXECUTIVE CHEF MIKE FAGNONI, CHEF ED LOPEZ, SOUS CHEF ERIK KASPERSON
PASTRY CHEF MISTY GREENE