

# MAIN & MARKET

CATERING | CAFE | BAKERY



## Easter Weekend Brunch

**Saturday March 30<sup>th</sup> and Sunday March 31<sup>st</sup> 8:00am – 3:00pm**

### **Sticky Buns - 10**

four delectable cinnamon buns topped with velvet brown sugar pecan sauce

### **Crab Quiche - 18**

crab meat folded into whipped eggs with asparagus, red onions, mozzarella cheese and hollandaise drizzle, served with cup of fresh fruit

### **Steak and Egg Tostada - 16**

grilled flank steak, pickled red onion, black bean puree and queso fresco, topped with two over easy eggs and served over two crispy corn tortillas

### **Bagels & Lox - 14**

smoked salmon, red onions, capers and chopped hard-boiled egg, served on toasted bagel with tomato slice and accompanied by a cup of fresh fruit

### **Mascarpone Toast - 10**

toasted wheat bread topped with whipped lemon infused sweet mascarpone cheese, garnished with fresh strawberries, blueberries, raspberries and mint

## Easter Weekend Dinner

**Friday March 29<sup>th</sup> and Saturday March 30<sup>th</sup> 3:00pm – 8:00pm**

\*served with choice of garden or caesar salad, add - 2.5 for café salad or cup of soup\*

### **Seafood Duo Salad - 20**

a scoop of both shrimp salad and crab salad over mixed greens with candied bacon, avocado, tomato and red onions with old bay dressing

### **\*Lamb Stew - 30\***

tender lamb braised in red wine with onions, carrots, potatoes, celery and fresh mint in a lamb demi sauce, served with homemade buttermilk biscuit

### **\*Honey Baked Ham - 25\***

honey baked ham with brown sugar glaze, served with whipped mashed potatoes and whiskey glazed carrots

### **\*Chilean Seabass - 30\***

pan seared chilean seabass topped with roasted corn saffron cream sauce, accompanied by grilled asparagus, potato hash and sautéed wild mushrooms

**The Café Will be closing at 3:00pm on Easter Sunday so staff can celebrate with family.**

**See you for Weekday Breakfast Monday – Friday 8:00am – 11:00am**