

Roots Mother's Day Brunch

Sunday, May 9th

9am to 2pm

Eggs Benedict

Choice of the following:

Zoe's apple wood smoked bacon, or black forest ham
two crispy English muffins, hollandaise sauce
herbed griddle potatoes, sliced avocado, fresh fruit

12

Steak and Organic Eggs

Grilled to order flat iron steak, two eggs any style,
oven roasted fingerling potatoes, wild arugula salad, horseradish crème fraîche

15

Garden Omelet

Spinach, caramelized red onion, garlic and herb sauté mushrooms

10

Black Forest Ham and Cheese

Black forest ham, Swiss or white cheddar cheese

11

Dungeness Crab Frittata

Avocado relish, salsa fresca, mixed green salad

12

Buttermilk Pancakes

Hot maple syrup, whipped cinnamon butter
choice of the following

Zoe's apple wood smoked bacon, black forest ham or fresh fruit and crème Chantilly

12

Grilled Sandwiches

*All sandwiches are served on our freshly baked Dutch crunch buns
and come with spicy house made pickles*

Roots Burger

Crispy romaine lettuce, vine ripened tomatoes, thinly sliced red onion, hand cut French fries

11

Organic Chicken Breast

Mixed greens, avocado relish, red onion, classic Caesar side salad

9

Portobello Mushroom

Redwood Hill Farm goat cheese, basil pesto, wild arugula side salad

8

Classic B.L.T.

Zoe's apple wood smoked bacon, vine ripened tomatoes, romaine lettuce

9

Cream & Cookies

Selection of house made gelatos and sorbets served with freshly baked cookies

10

Mimosa – 7, Bloody Mary – 9, Juice – 4, Equator Coffee and Tea – 3

Roots produce is proudly local and organic whenever possible.
We only serve naturally raised meats and sustainably caught seafood.
18% gratuity added to parties of six guests or more.

Corkage is \$20 per 750ml.

Chef de Cuisine Jason Gaskins