

\$25

Prix-Fixe BRUNCH

FIRST COURSE (Choice of)

BEIGNETS

4 Beignets topped with powdered sugar

HOUSE SALAD 🌱🌱

beets, carrots, red onion, cucumbers, cherry tomato, Goat cheese, spring mix, balsamic vinaigrette

SECOND COURSE (Choice of)

SKIRT STEAK BENEDICT

skirt steak, hollandaise, poached eggs, English muffin, breakfast potatoes

COOKIE BUTTER FRENCH TOAST 🌱

house-made bread, cookie butter spread, strawberries, blackberries, cinnamon sugar

CHICKEN & WAFFLES

fried chicken, Belgian waffles, honey, powdered sugar, breakfast potatoes

SMOKED SALMON OMELETTE 🌱

smoked salmon, capers, red onion, cream cheese, breakfast potatoes

BURGER*

half-pound, house-butchered ground beef, house brioche, lettuce, tomato, onion, pickle

FISH & CHIPS

tempura battered cod, french fries, house tartar sauce, slaw

ZUCCHINI PASTA 🌱🌱

zucchini noodles, mushroom, marinara, spinach, olive oil, garlic

All fried items are cooked in beef tallow. 🌱 - denotes gluten friendly options. 🌱 - denotes vegetarian options.

*These foods are raw or can be served undercooked or contain (or may contain) raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

\$45

Prix-Fixe DINNER

FIRST COURSE (Choice of)

GROUPEL ARTICHOKE GRATIN

grouper, artichokes, Asiago, Parmesan, cream cheese, Old Bay, grilled French baguette

BABY WEDGE

iceberg, bacon, Cheddar, sweet peas, red onion, cherry tomato, poblano ranch

SECOND COURSE (Choice of)

ROAST DUCK*

braised, roasted half duck, duck gravy, choice of starch and vegetables

JAMBALAYA

andouille sausage, chicken and trinity in a spicy tomato broth, white rice

BISON CHILI

gnocchi, Gruyère

CHICKEN ROULADE

bacon, Boursin, poblano cream, mashed potatoes, creamed corn

ROSALIE'S

blackened shrimp or cod, prosciutto, spinach, tomato, linguine, Alfredo sauce

MAPLE GINGER "JAIL ISLAND" SALMON

glazed salmon, wild rice pilaf, roasted broccoli

WASABI TUNA*

mild wasabi crust, sesame peanut sauce, soy glaze, sticky rice and wok vegetables

THIRD COURSE (Choice of)

CRÈME BRULÉ 🍷

Tahitian vanilla bean custard, crisp sugar crust

NY STYLE CHEESECAKE

cream cheese filling, graham cracker crust, blackberry compote

CARROT CAKE

cream cheese icing, chopped pecans

STARCHES

LOADED TWICE BAKED POTATO 🍷

MASHED POTATOES 🍷 🌱

ROASTED FINGERLING POTATOES 🍷 🌱

HOUSE-MADE FRENCH FRIES 🍷

WILD RICE PILAF 🍷

VEGETABLES

CREAMED CORN

MARKET VEGGIES 🍷 🌱

ROASTED BROCCOLI 🍷 🌱

HEIRLOOM CARROTS 🍷 🌱

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GROVE
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