



MOTHER'S DAY
BRUNCH

Sunday, May 12

11:30am - 3pm

— THE —
Wine Garden



happy MOTHER'S DAY

starters

PIMENTO CHEESE | 13
with Spicy Buttermilk Crackers

HUMMUS | 13
Frescatrano Olives, Housemade Pickles, Sumac
Olive Oil, Goat Feta, Pita

SMOKED TROUT DIP | 14
with Grilled Housemade Flatbread

LOCAL BUTTERMILK PANCAKES WITH MOUNTAIN BERRIES & HONEY | 15
Madison's Granola Crumble, Bourbon Maple Syrup

CREAMY WHITE ASPARAGUS SOUP | 13
Grilled Asparagus Tips, Herb Oil, Caviar

FRIED GULF OYSTER CAESAR SALAD | 19
Crispy Anchovies, Shaved Parmesan, Aged Balsamic
Baby Romaine, Focaccia Croutons

ARTISAN CHARCUTERIE AND CHEESE BOARD | 27
Breads, Crackers and Condiments

entrées

MADISON'S CHICKEN SALAD | 15
Celery, Pecans, Sun-Dried Cherries, Fresh Arugula

MADISON'S CHICKEN SALAD SANDWICH | 18
Lettuce, Tomato, Freshly Baked Croissant

PROVIDENCE FARMSTEAD WAGYU BEEF SMASH BURGER* | 19
Hoop Cheddar, Lettuce, Tomato, Caramelized Onions, Garlic Aioli
Bread & Butter Pickles, Toasted Brioche Bun

PECAN-HONEY CRUSTED CHICKEN BREAST | 32
Brown Butter Gnocchi, Roasted Morels & Ramps, Sherry Chicken Jus

SMOKED SALMON EGGS BENEDICT | 25
Baby Spinach, Toasted English Muffin, Herb Hollandaise

PROVIDENCE FARMSTEAD CHAR-GRILLED WAGYU TRI-TIP & FRITES | 36
Crispy Local Potatoes, Grilled Asparagus, Dijonnaise, Tomato Jam

desserts

LEMON CRÈME BRÛLÉE | 17
Vanilla Whipped Cream, Fresh Berries

STRAWBERRY SHORTCAKE | 18
Vanilla Whipped Cream, Vanilla Bean Cake

CHOCOLATE BREAD PUDDING | 17
Candied Almonds, Chocolate Sauce

Old Edwards strives to support local farmers and uses sustainable ingredients,
many of them grown organically in our gardens and greenhouse.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness, especially if you have certain medical conditions.*

Chris Huerta, Executive Chef | John Bowles, Executive Sous Chef | Lauren G. Bland, Executive Pastry Chef