

# mother's day

## BRUNCH SPECIALS

### **Mother's Day Pastry Basket**

— trio of house-made treats served with whipped honey butter —  
seasonal muffin, flaky scone, and cream cheese danish, perfect for sharing!

12-

### **Candied Bacon**

four slices of thick-cut  
bacon baked with brown  
sugar until crispy &  
caramelized | gf

9-

### **Smoked Salmon Avocado Toast**

toasted como bread topped with lemony  
avocado spread, cold smoked norwegian  
salmon, pickled onion, capers & dill

18-

add poached egg +3

- eggs benedict -

### **Classic Eggs Benedict**

toasted english muffin, thinly sliced prosciutto, poached egg, house-made  
hollandaise, white truffle oil, served with roasted rosemary potatoes | †

24-

### **Smoked Salmon Eggs Benedict**

toasted english muffin, cold smoked norwegian salmon, poached  
egg, house-made hollandaise pickled onion, capers, fresh dill,  
served with roasted rosemary potatoes | †

26-

### **Cali Eggs Benedict**

toasted english muffin, sliced tomato, avocado, poached egg, house-made  
hollandaise, served with roasted rosemary potatoes | veg †

20-

gf indicates gluten-free | veg indicates vegetarian

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

18% gratuity will be applied to parties of seven or more

# RENDEZVOUS

## GRILL & TAP ROOM

MOTHER'S DAY BRUNCH

SERVED 10:00 AM-3:00 PM

### STARTERS

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|--|-----|---|---------|
| <b>Sesame Seared Ahi</b><br><i>yellowfin tuna crusted with black &amp; white sesame seeds, seared rare, and thinly sliced, served with tamari, wasabi &amp; pickled ginger   gf, †</i> | 18- | <b>Candied Bacon</b><br><i>four slices of thick-cut bacon baked with brown sugar until crispy &amp; caramelized</i> | 9-      |
| <b>Prawn Cocktail</b><br><i>six jumbo prawns served with house made cocktail sauce &amp; fresh lemon   gf</i>  | 17- | <b>Crispy Fried Artichoke Hearts</b><br><i>fried artichoke hearts, house made lemon aioli   veg †</i>               | 15-     |
|  |     | <b>Tomato Basil Bisque</b>  | 7   10- |

### SALADS

*add grilled chicken +6 | salmon +12*

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|---|-------------------|---|-----|
| <b>Mixed Greens</b><br><i>petite mixed greens, pumpkin seeds, dried cranberries, gorgonzola &amp; orange-balsamic vinaigrette   gf, veg</i>                                       | sm. 8-<br>lg. 14- | <b>Spinach Salad</b><br><i>grilled pears, gorgonzola, toasted hazelnuts, house made orange-balsamic vinaigrette   gf, veg</i>             | 15- |
| <b>Arugula &amp; Artichoke Salad</b><br><i>arugula dressed with lemon ginger aioli topped with fried artichoke hearts &amp; fried lemon slices, capers, parmesan cheese   veg</i> | 18-               | <b>Sautéed Salmon Salad</b><br><i>mixed greens, orange-balsamic vinaigrette, toasted pumpkin seeds, dried cranberries, remoulade   gf</i> | 26- |

### SANDWICHES

*served with salad or shoestring fries | substitute soup or sweet potato fries +2 | gluten free bun available +2*

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|--|-----|--|-----|
| <b>Quinoa Burger</b><br><i>pan fried house made quinoa patty, sharp cheddar, sweet caraway slaw, remoulade, sriracha, grand central brioche bun</i>      | 20- | <b>BLTA</b><br><i>peppered bacon, green leaf lettuce, avocado, smoked onion aioli, grand central como bread</i>  | 18- |
| <b>Bacon Apple Brie Sandwich</b><br><i>warm toasted grand central como bread layered with peppered bacon, grilled apples, creamy brie, &amp; arugula</i> | 20- | <b>Cubano Sandwich</b><br><i>sousvide pork belly, gruyere cheese, pickles, dijon mustard, smoked onion aioli on como bread</i>   | 21- |
| <b>Bánh mì</b><br><i>sousvide pork belly, pickled daikon &amp; carrots, fresh thai basil, sambal ginger aioli on ciabatta bread</i>                      | 21- | <b>Wagyu Patty Melt</b><br><i>juicy wagyu patty with caramelized onions, sautéed spinach, mushrooms &amp; gruyere cheese, house-made fry sauce &amp; bacon jam, toasted grand central como bread</i> | 20- |