

# Mother's Day Brunch

\$25

A choice of an  
appetizer & entrée  
Includes a pastry basket

*\*\*tax & gratuity not included*

## PRIX FIXE DINNER

3-Courses

**\$35**

Monday & Tuesday

530pm-10pm

Wednesday-Saturday

530pm-630pm

Sunday

5pm-close

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The BR Lunch Trio

**\$15**

Monday-Friday

1130am-3pm

\*egg whites may be substituted

\*\*add eggs any style \$5

## Apps

**Almost Famous Chicken Noodle Soup**

**Lobster Toast**

celery seed aioli

**Strawberry Shortcake Mason Jar**

layered pieces of pound cake, strawberry sauce,  
topped with whipped cream

**Shaved Brussels Sprouts Salad**

pears, cranberries & lemon poppy seed dressing

**Walnut Raisin Oatmeal**

topped with brown sugar

**Crispy Calamari Salad**

mesclun mix, red onions, banana peppers,  
cherry tomatoes, tossed in a spicy ranch dressing

**Chocolate & Peanut Butter Crepes**

topped with fresh bananas

**Mesclun Salad**

cucumbers, grape tomatoes & sherry vinaigrette

## Entrees

**Grilled Brass Rail Burger**

smoked mozzarella & pancetta

**Smoked Salmon Cakes\***

poached eggs, hollandaise & home fries

**Steak & Eggs\***

grilled hanger, poached eggs, garlic toast & fries

**Thai French Toast**

coconut, lime cream cheese frosting & blistered blueberries

**Lobster & Broccoli Quiche**

served with mixed greens

**Grilled Salmon\***

garlic kale, mushrooms & a sunny side egg

**Crab & Chorizo Omelet\***

goat cheese & roasted grape tomatoes

**Short Rib Potato Hash\***

tossed in peppers & onions served with fried eggs

*Executive Chef Douglas Gough*

18% gratuity added for parties of 6+

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