

Worman House BISTRO

MOTHER'S DAY BRUNCH

Sunday, May 12th, 2024

Adults 110 | Kids 49

CHEF'S TASTE

a gift from the chef to start your meal

FOR THE TABLE

Avocado Toast

coconut ricotta, strawberry, grape tomato, mint

Field Berry and Arugula Salad

baby spinach, shaved parmesan, strawberry white balsamic vinaigrette

Cheese & Charcuterie

*chef's selection of cured meat and artisan cheeses
marinated olives, spiced almonds, rosemary and fig crackers*

SEAFOOD PLATTER

Shrimp Cocktail

poached shrimp, smoked paprika aioli, citrus slaw

Fresh Shucked Oysters

champagne mignonette, grilled lemon, house-made hot sauce

Tuna Poke

wasabi foam, soy pearls, cream fraiche, chives, sesame soy glaze

ENTRÉE CHOICE

Worman House Breakfast* *two eggs any style, smoked bacon, thick sliced ham*

French Omelet *forest mushrooms, baby spinach, tomato, onion, ham, local goat cheese*

Lobster Eggs Benedict* *butter poached lobster, spinach, sauce choron, brioche toast*

Fried Chicken & Waffles* *two eggs any style, hollandaise, buttermilk waffles*

Steak & Eggs* *marinated strip loin, two eggs any style, poached asparagus, herb butter, demi glaze*

FAMILY STYLE SIDES

Lyonnaise Potatoes *yukon gold potatoes, sauteed onions, parsley butter*

Biscuits and Gravy *homestyle sausage gravy*

Selection of Toast *croissants, wheatberry bread, white bread, jellies and preserves*

DESSERTS TO SHARE

Crème Brulé Tart

sweet buttery tart, vanilla bavarian cream, brulé sugar

Mango Key Lime Cheesecake

house-made key lime cheesecake, mango gelee

Pecan Apricot Rugelach

flaky buttery dough, chopped pecans, apricot jam

Double Chip Cookie

chocolate cookie, chocolate chunks

Chantilly Cake

yellow cake, whipped cream frosting, fresh berries

*Consuming raw or under cooked meat & eggs may increase your risk of food borne illness
Menu items availability and pricing are subject to change with out notice.