

MOTHER'S DAY BRUNCH

Sunday, May 11th, 2025

FOR THE TABLE

Beet Cured Salmon

*citrus crème fraiche, black garlic tart,
shallot pearls*

Field Berry Arugula Salad

*feta cheese, gold raisins, toasted almond,
white balsamic vinaigrette*

Cheese & Charcuterie

*chef's selection of cured meats &
artisan cheeses marinated olives,
sliced almonds, rosemary &
fig crackers*

SEAFOOD PLATTER

Fresh Shucked Oysters*

*champagne mignonette, grilled lemon,
house-made hot sauce*

Shrimp Cocktail

poached shrimp, roasted pepper aioli

Chilled Lobster Timbale

*avocado, compressed grapefruit,
citrus cream*

ENTRÉE CHOICE

Worman House Breakfast*

*two eggs any style, smoked bacon,
thick sliced ham*

French Omelet

*forest mushrooms, baby spinach,
tomatoes, onions, ham, local goat cheese*

Lobster Eggs Benedict*

*butter poached lobster, spinach,
sauce choron, brioche toast*

Duck & Waffle

*crispy leg confit, goat cheese mousse,
pickled mustard, orange maple syrup*

Steak & Eggs*

*marinated strip loin, two eggs any style,
poached asparagus, herb butter*

FAMILY STYLE SIDES

Lyonnaise Potatoes

*yukon gold potatoes, sautéed onions,
parsley butter*

Biscuits & Gravy

homestyle sausage gravy

Selection of Toast

*croissants, wheatberry bread,
white bread, jellies and preserves*

DESSERTS TO SHARE

Mini Danish Pastries & Croissants

Lemon Raspberry Petit Fours

Blueberry Lavender Macarons

Chocolate Goopy Butter Cake

Mango Key Lime Cheesecake

Coconut Cream Pie

*Consuming raw or under cooked meat & eggs may increase your risk of food borne illness.
18% gratuity automatically added to parties of 8 or more. | Menu items availability and pricing are subject to change without notice.



Worman
House
BISTRO