

MASSELOW'S MOTHER'S DAY BRUNCH

BRUNCH SERVED 8AM-2PM

STARTERS

Green Salad

Mixed greens, toasted almond,
Cougar Gold, sherry vinaigrette 10

Classic Caesar

Parmigiano Reggiano, garlic crouton 12

Deviled Eggs

House-cured bacon, arugula 9

Shrimp Cocktail

Bloody Mary cocktail sauce, chiffonade romaine 18

Huckleberry Hand Pie

Huckleberry apple butter filling, flaky crust,
frosting drizzle, fruit 9

Fresh Fruit

Melon, pineapple, berries 9

ENTRÉES

Classic Breakfast*

Two eggs, choice of bacon, Canadian bacon,
or chicken sausage, served with hash browns,
toast, and fruit 20

French Toast

Custard-dipped brioche, pure Vermont maple syrup 19
Add fresh berries and mascarpone sweet cream 6

Broesder Benedict*

USDA Prime tenderloin chicken-fried steak,
buttermilk biscuit, chicken sausage gravy,
two eggs, hash browns 25

Eggs Benedict*

English muffin, two eggs, hollandaise, hash browns, fruit
Canadian bacon 20 | Smoked salmon and spinach 23

Masselow's Hash*

Corned beef, yellow onion, bell pepper,
tomato demi-glace, two eggs,
fingerling potato, toast 24

Crab Omelet

Crab, avocado, tomato, scallion, red pepper aioli, Gruyère,
served with hash browns, toast, and fruit 23

Avocado Sando

Toasted house-made artisan bread, garlic aioli, avocado,
oven-roasted tomato, one egg, pickled red onion 13
Add smoked salmon 10

Steak & Eggs*

Two eggs, hash browns, toast
6oz USDA Choice Coulotte 24
8oz USDA Prime New York 40

Cobb Salad

Romaine, mixed greens, cucumber, red onion fritz,
bacon, bleu cheese, tomato, egg
Tenderloin tips 29 | Smoked salmon 25 | Garlic chicken 24

USDA Prime Rib

12oz, seasonal vegetable, russet mash,
creamy horseradish, au jus 50

SIDES

Two eggs 5

Hash browns 5

Bacon, Canadian bacon, or chicken sausage 8

English muffin, white, wheat, sourdough, rye or gluten-free bread
with fruit preserves and butter 5

DESSERTS

Mimosa Tart

Candied blood orange, champagne cream, sweet cookie crust 12

Chocolate Raspberry Cheesecake

Dark chocolate sauce, fresh raspberries, rich chocolate cookie crust, Chantilly 12

Strawberry Shortcake

Sweet strawberry compote, vanilla bean Chantilly, buttery shortcake 12

Beignets For Two

Sugar-dusted, Godiva chocolate sauce, lemon raspberry jam, fresh berries 20

Chef Tanya Broesder

A 20% service charge is added to all guest checks and
distributed directly to our staff. Any additional tip left
for the service staff is entirely optional.

Our kitchen prepares food that may contain or come into contact with the same surfaces of the following allergens: milk, eggs, fish, shellfish, tree nuts, peanuts, wheat (gluten), and soy. Please inform your server of any food allergies. Not all ingredients are listed on the menu.*Eating raw or undercooked meats, shellfish, eggs or poultry may increase your risk for foodborne illnesses.

