



# MOTHER'S DAY BRUNCH

11 AM - 1 PM

## **BUTTERMILK FRIED CHICKEN & WAFFLES 23**

Jalapeno Syrup, Black Pepper Gravy, EPC Breakfast Potatoes

## **HAWAIIAN ROLL FRENCH TOAST 21**

Triple Berry Sauce, Vanilla Bean Whipped Cream

## **HAM & CHEESE QUICHE 20**

Black Forest Ham, Beehive Hatch Chile Cheese  
Grilled Asparagus, Lemon Vinaigrette, Crispy Shallots

## **PAN-SEARED SCALLOPS (gf) 25**

Citrus Beurre Blanc, Sauteed Broccolini

## **VOSEN'S PASTRY BREAD PUDDING 12**

Toasted Macadamias, Dried Cherries, Caramel Sauce

(gf) Gluten Free (df) Dairy Free (v) Vegetarian (vg) Vegan

\*Please Notify your server if you have any food allergies and we will be more than happy to meet your needs.

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



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## **FLEUR de MADRE 12**

Sipsmith Gin, Elderflower Liqueur, Grapefruit Juice, Orange Bitters, Simple Syrup, Segura Vida Sparkling Rose

## **ROSEBERRY MULE MOCKTAIL 7**

Blackberries, Rosemary Sprig, Honey Simple Syrup, Agave Simple Syrup

## **MIMOSAS 12**

- Classic (Orange Juice, Prosecco)
- Cherry Bomb (Pineapple & Maraschino Cherry Juice, Champagne)
- Blue Diamond (Blue Curaçao, Lemon/Lime Syrup, Prosecco)

## **BLOODY MARY 13**

Salt City Vodka, Fever Tree Bloody Mary, Lemon Juice, Worcestershire Sauce, Salt, Pepper & Choice of Spice

## **SPIKED COFFEE**

- Five Farms Irish Cream (12)
- High West Rye Whiskey (15)
- Kahlua (12)

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