

AMERICAN GROCERY RESTAURANT

MOTHER'S DAY BRUNCH MAY 8, 2011

SPECIALITY COCKTAILS & FEATURED WINES

PEACH BELLINI / MIMOSA / STRAWBERRY CHAMPAGNE COCKTAIL - \$6.

GARDEN TINI OR BLOODY MARY - \$7.

WITH HOUSE-INFUSED PEPPERCORN – HORSERADISH – CELERY SEED VODKA

GLASS OF VITIANO ROSÉ OR TRINQUEVEDEL TAVEL ROSÉ - \$7.

FOR THE TABLE:

AN ASSORTMENT OF HOUSEMADE SMALL BREADS SERVED WITH
HAPPY COW CREAMERY HONEY BUTTER
6.

SMOKED SUNBURST TROUT CAESAR SALAD, PARMESAN GRILLED BREAD, PICKLED VEGETABLES, HOUSEMADE CAESAR DRESSING	13.
HUEVOS RANCHEROS – SUNNY SIDE EGGS, BLACK BEANS, HOUSEMADE TORTILLAS, GUACOMOLE, RED CHILE SAUCE, CILANTRO CREAM	15.
CORNED BEEF TONGUE HASH, TWO EGGS, DUCK FAT POTATOES, SMOKED PAPRIKA – MUSTARD CREAM	15.
'PIG & PANCAKES' – GRIDDLE CAKES, AGR FARMHOUSE SAUSAGE & BACON, LOCAL STRAWBERRIES, MAPLE SYRUP	15.
LOBSTER BENEDICT – POACHED FARM EGGS, RAMP – CORIANDER BISCUIT, ASPARAGUS, LOBSTER CREAM	17.
PALMETTO FARMS BUTTERMILK FRIED BABY CHICKEN & WAFFLES, MAPLE – BOURBON SYRUP	16.
AGR 'ROYALE WITH CHEESE' BURGER, FRIED EGG, GRUYÈRE, CARAMELIZED ONIONS, HOME FRIES, ROASTED PEPPER AÏOLI, SPICY KETCHUP	16.

DESSERTS:

LOCAL STRAWBERRY & LEMON CURD TART	6.
CHOCOLATE TART	6.
KRISPY KREME BREAD PUDDING, COFFEE ICE CREAM	6.
CRÈME BRULÉE, BEURRE SALT COOKIES	6.

SIDES

CREAMY ANSON MILL GRITS – 3.
AGR FARMHOUSE SAUSAGE – 3.

20% GRATUITY MAY BE ADDED TO PARTIES OF 5 OR MORE