

Mother's Day Brunch 3 Course Prix Fixe

\$55 per guest

Mother's will receive a complimentary glass of sparkling wine with prix fixe

Appetizers

(choice of one)

AVOCADO TOAST

toasted orwashers sourdough bread, avocado, heirloom tomato, ricotta salata, fried egg

SEARED SOY WRAPPED SPICY TUNA (GF)

Israeli cucumber, rice cracker (8pcs)

GEM SALAD LETTUCE (GF, N)

red endive, romano beans, breakfast radish, goat gouda, roasted pistachios, spring garlic vinaigrette

GRILLED SEA BASS TACOS (GF)

garlic labneh, pineapple, tomato pico de gallo

BAKED CLAMS

local littleneck clams, lemon butter, parsley (4pcs)

Entrees

(choice of one)

FRIED PASTURE RAISED EGGS

jonah crab, grilled asparagus, basil, parmesan

PAT LAFRIEDA "BELLY BURGER"

eight ounce custom navel blend, cabot cheddar, lettuce, tomato, pickle, truffle aioli. Hand cut fries

ICELANDIC COD MILANESE (GF) +\$5

lemon harissa aioli, chopped kale caesar salad

ZA'ATAR ROASTED FAROE ISLANDS SALMON (GF) +\$5

shepherd's salad with sun gold tomatoes and farro, sheep's milk feta, jalapeño tahini sauce

Dessert

(served family style)

CFB FAMOUS CHOCOLATE CHIP COOKIE

homemade vanilla ice cream



MAGNOLIA BAKERY BANANA PUDDING

world's famous banana pudding: creamy vanilla pudding layers with vanilla wafers and fresh bananas

#OYSTERGRAM Happy Hour 4-6PM

Dinner Specials (4-9PM)

We will offer our regular menu along with Sunday Supper (3 Course \$49)