

# Mother's Day Lunch & Dinner Options

served from 12 noon to 4 pm

## APPETIZERS

### SCOTCH EGGS | 10

two hard boiled eggs wrapped in our house made pork sausage and panko, fried golden, pesto, drizzle of dijonaise

### MEDITERRANEAN DIPS (V) | 10

eggplant hummus, cucumber yogurt sauce, spicy feta, grilled pita  
(GF ~ sub veggies)

### SOUP OF THE DAY | 4

-lemon rice soup  
-chickpea with dill GF/VG

### LAUGHING BIRD SHRIMP & GRITS | 11

balsamic braised tomatoes, smoked pineapple

## ENTREES

### GARDEN OF EATIN' (V)(GF) | 10

organic spring greens, sliced organic apples, sunflower seeds, feta cheese, dried cranberries, honey balsamic vinaigrette  
(VG - no feta)

### VEGAN CHOPPED W/BEYOND MEAT "CHICKEN" | 14

beyond meat "chicken", spring greens, romaine hearts, avocado, vegan cheese, chickpeas, pepita seeds, cranberries, maple sherry vinaigrette  
VG/GF

### ROASTED GOAT FRITTER SALAD (V) | 11

four herbed goat cheese fritters, sliced golden beets, candied walnuts, dried cranberries, organic spring greens, maple sherry vinaigrette  
(VG/GF - no goat fritters)

### BISON SHORT RIB RISOTTO | 24

slow roasted short rib, fresno chiles, cocoa brussels sprouts, bison mole jus GF

### WILD SCOTTISH SALMON | 28

miso roasted w/ soy puree, asparagus, pickled lotus root, crispy rice paper

### ALBACORE TUNA |

grilled albacore tuna, Yukon gold potato confit, tomato-fennel ragout  
GF

### SOHO STRIP STEAK | 32

reverse seared grass fed strip steak, potato & applewood bacon hash, smoked bleu cheese butter, shaved red onions, roasted garlic aioli  
GF

### THE QUILL | 19 SAUTEE

amish chicken, quill pasta, asparagus, hen of the wood mushrooms, smoked garlic cream, spring garlic cloud, parmesan crumble GF sub gluten free  
pasta \$2

### CHICKEN BREAST | 18

organic confit carrots, honey jus, Yukon gold potatoes, hibiscus aioli  
GF

### EDENS ENVY (V)(VG)(GF) | 16

roasted butternut squash, beyond meat chicken, miso glazed organic french lentils, seasonal veg

### BARREL AGED PORK SHANK | 22

braised pork shank, house barrel aged maple syrup reduction, organic carrots, black garlic, smoked organic french lentils, molasses aioli

## SANDWICHES

### PUMA BURGER | 13.5

grass fed beef, aged cheddar, chipotle mayo, uncured bacon, crispy onions  
brioche bun, French fries

### PACIFIC CHICKEN | 12

grilled chicken breast, swiss cheese, shaved ham, smoked pineapple, dijonaise, brioche bun, fries  
(GF - gf bun, sub sweet fries 14)

### OMG BURGER (VG)(V) | 11

quinoa and veggie patty, vegan cheese, tomato marmalade, vegan bun, sweet potato fries

### BEYOND TACOS (v)(vg) | 15

3 beyond meat chicken (soy & pea protein) tacos with corn tortillas, pepper blend, arugula, daiya vegan cheese, pickled red onions, sweet potato fries

## DESSERTS

### LOUKOUMADES (V) | 8

crispy golden Greek puffs, topped with cinnamon honey

### CARMELITA (V) | 9

layers of chocolate & salted caramel, vanilla infused organic oats

### MISSISSIPPI MUD PIE (V) | 9

flourless chocolate espresso cake, dark chocolate pudding

### GF/VG BROWNIE | 8

warm chocolaty brownie.  
-topped with vanilla ice cream (GF only)

## BRUNCH

served until 2 pm

### BOOM BOOM BRISKET BENEDICT | 13

grilled cheese with tomato marmalade & white cheddar, house smoked beef brisket, strawberry BBQ hollandaise, choice of hash

### CRAB CAKE BENEDICT | 13.5

english muffin, crispy chesapeake crab cake, poached eggs, hollandaise, choice of hash

### DEEP DISH QUICHE LORRAINE | 10.5

spinach, uncured bacon, onions, swiss & parmesan cheese, served with choice of hash

### WHITE FOREST OMELET (V) | 10

egg whites, sliced mushroom, roasted red pepper, spinach, white cheddar, fresh herbs, choice of hash and toast

### SUPERFUN GUY (V) | 11.5

it's an omelet... balsamic caramelized onions, asparagus, mushrooms, goat cheese, served with choice of hash and toast

### CHICKEN & BISCUITS | 13

fried Miller's Farm chicken, jalapeno honey, homemade biscuits & bacon sausage gravy

**Vegetarian (v) / Vegan (vg) / Gluten Free (gf)**