



Bloom & BEE

BRUNCH

MISCHIEF GRAZING TABLE

Enjoy Our Buffet with Chef's Selections

SEAFOOD | SUSHI | SALADS | CHARCUTERIE
ARTISANAL CHEESES | SEASONAL SPECIALTIES

A FEAST FIT FOR A WHO

Choice of

MOUNT CRUMPIT FLUFFCAKE TOWER

Ricotta | Matcha | Cherry Compote | Candied Pecans

GREEN-ISH EGGS BENEDICT & SALMON

House Made Beet Cured Salmon | Oralia's Croissant
Chimichurri Hollandaise | Poached Eggs

MEAN GREEN VEGGIE SCENE FLATBREAD

Zucchini | Pesto | Kale | Sage | Arugula
Truffle Honey | Mozzarella Bechamel

MERRY MISCHIEF SHRIMP & GRITS

Gulf Shrimp | Salsa Macha & Cranberry Glaze | Corn
Romesco | Smoked Gouda | Eggs Any Style

ROAST BEAST EGGSTRAVAGANZA

Parmesan Snow Fries | Caramelized Onions
Haricot Verts Casserole | Au Jus | Eggs Any Style

ADDITIONAL \$15

WHO STOLE CRISTMAS OMELETTE

Gruyère Cheese | Caramelized Onions | Smoked Trout Roe
Foraged Mushrooms | Winter Truffle | Parsley & Dill Hollandaise

GUILTY PLEASURES

Family Style

CHEF ORALIA'S BEE BOX

Assorted French Pastries

\$80 per person
plus tax and gratuity

