

MEMBER

tap room

EASTER - GN MEMBERS

Sunday, April 9 | 9:30am - 2:30pm
45++ Adults (11+) | 20++ Children (4-10)

BREAKFAST TREATS

[served buffet style]

Muffins | Banana Bread | Fruit Pastries

FIRST COURSE

Deviled Eggs

paprika | chive

- OR -

Seasonal Fruit Salad

watermelon | apple | strawberries | pineapple | mixed berries

SECOND COURSE

Sunrise Quiche

farm fresh eggs | ham | peppers | cheddar | avocado

- OR -

Roasted Carrot Bisque

candied pecans | port wine reduction

THIRD COURSE

Pan Seared Rainbow Trout

toasted pine nuts | grapes | arugula

- OR -

Honey Roasted Ham

roasted baby carrots | broccolini | creamy dijon mustard sauce

SWEET TREATS

[served buffet style]

Chocolate Cheesecake | Lemon Bars |

Carrot Cake



Parties of six (6) or more will have an automatic 20% gratuity added.

House-made chips and French fries are made in a fryer shared with wheat products.

Notice: whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.