

The Studio

KITCHEN & COCKTAILS



Easter Brunch

\$59 Adults | \$29 Children (5-11 yrs)

STARTER

Choice of:

Classic Caesar Salad

Crisp Romaine Lettuce, House Caesar Dressing, Garlic Croutons, Shaved Parmesan

Avocado Toast

Sourdough Bread, Avocado Mash, Pickled Red Onion, Arugula, Chili Oil, Cage-Free Eggs

Shrimp Cocktail

House Cocktail Sauce

Lobster Bisque Cup

Cognac, Corn Biscuit

ENTREE

Choice of:

Fried Chicken & Waffle

Belgian Waffle, Crispy Chicken Breast, Herb butter, Hot Honey

Classic Benedict

English Muffin, Poached Cage-Free Eggs, Brown Butter Hollandaise, Canadian Bacon, Tri-Color Potatoes

PB&J French Toast

Thick- Sliced Brioche, Creamy Peanut Butter, Strawberry Compote, Vanilla Whipped Cream, Maple Syrup

Biscuit and Gravy

House Made Buttermilk Biscuit, Pork Sausage Gravy, Cage-Free Fried Eggs

Short Ribs & Grits

Meadowlark Organic Grits, Mushroom Demi

Vegetable Rigatoni

Wild Mushrooms, Broccolini, Pine Nuts, Tomato Confit, Sage, Sarvecchio Cheese

DESSERT

Choice of:

Caramel & Sea Salt Coffee Cake

Caramel Sauce, Vanilla Whipped Cream

Blueberry Upside-Down Cake

Blue Berry Sauce, Vanilla Whipped Cream

Carrot Cake

Caramel Sauce, Vanilla Whipped Cream

Crème Brûlée