

# REVOLUTION | MOTHER'S DAY BRUNCH

CHOP HOUSE | \$45 PER PERSON Tax and gratuity not included.

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## STARTERS

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### RAW BAR

poached shrimp | oysters and clams on half shell | stone crab claws |  
cocktail sauce | pomegranate mignonette

### CHEF'S CHEESE & CHARCUTERIE BOARD

assortment of artisan cheese & cured meats

### SEASONAL FRUIT

passion fruit yogurt sauce

### LOX & SMOKED SALMON

smoked salmon | salmon pastrami | dill crème fraiche | fennel | capers | tomato | egg | red onion

### BAGELS

cream cheese and whipped butter

### ASSORTED DANISH AND BREAKFAST BREADS

### ASSORTED SALADS

caesar | caprese

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## CARVING STATIONS

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### ROASTED LEG OF LAMB

mint chutney | pistachio gremolata

### ROASTED PRIME RIB

au jus | house pickled horseradish

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## OMELET STATION

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### EGGS AND OMELETS MADE TO ORDER



Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized dairy may increase your risk of foodborne illness.

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## ENTRÉES

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### AVOCADO TOAST BENEDICT

avocado | sour dough toast | poached egg | smoked tomato béarnaise | cojia cheese

### RICOTTA PANCAKES

fresh mixed berries | candied orange | organic maple

### HOME FRIES

caramelized peppers | onions | cilantro

### ASSORTED BREAKFAST MEATS

### FRIED CHICKEN & BISQUITS

crisp chicken thighs | cheddar grit biscuit | napa cabbage | buttermilk ranch

### KING SALMON

celery purée | braised fennel | port agro dolce

### ASPARAGUS & PEPPERS

smoked pepper relish | aged balsamic | shaved parmesan

### CAMPANELLE PUTTANESCA

puttanesca sauce | heirloom tomato | spinach | campanelle pasta

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## DESSERTS

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### ASSORTED CHEF SELECTION



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