



SUNDAY BRUNCH FEBRUARY 12, 2017

Sweet Stuff

Rum Raisin Oat Bar 7

Cheesecake Roll, honey glaze 7

Winter Strawberry Clafoutis, sweet cream ice cream 10

For the Table

Baked Yard Eggs, pomodoro, pork sausage, pickled chilies, yogurt, parsley 14

Fennel and Napa Cabbage, local citrus, preserved lemon vinaigrette, red onion, golden fennel 15

Smoked Beef Tartare, fermented cucumber and celery root, tonnato sauce, cultured cream 17

Free Range Chicken Wings, Pablo's hot sauce, celery root, celery seed buttermilk dressing 13

Togarashi Spiced Pork Ribs, B&B pickles, red onion, coriander 16

Grilled Whole Gulf Red Snapper, cumin, cauliflower, heirloom carrot, grilled lemon 42

Just for You

Greek Yogurt, choice of seeded or savory granola, seasonal jam 10

Soft Scramble on Toast, smoked salmon, creme fraiche, radish 12

Pax Pan Perdu, whipped goat ricotta, local citrus, maple syrup 12

Honey Butter Chicken Biscuit, fried free range chicken, buttermilk biscuit 16

44 Farms Nine Spiced Smoked Brisket Hash, blackcurrant sofrito, pepper jelly, sunny eggs 16

PAX Burger, onion jam, Cabot white cheddar, LTO, challah, smoked potatoes 17

Steak and Eggs, aged akaushi ribeye, over easy yard eggs, arugula, red wine reduction 28

Sides

Pax Bacon 4

Smoked Breakfast Potatoes 4

Yogurt 4