



Mother's Day Brunch

\$53 per person | \$22 children 12 & under

\$18 bottomless mimosa or bloody mary

*tax & gratuity not included

seatings 10:00am - 3:30pm

Endless Farm Fresh Omelet Station

Made-to-Order

Choice of assorted ingredients

First Course

(please choose one of the following)

Granola Parfait

Vanilla scented yogurt, bourbon bananas, salted caramel, mint

Lobster Cocktail

Shaved mango, hearts of palm, lime jam, vanilla vinaigrette

Beet Salad

Roasted beet roots, cherry vinaigrette, goat cheese, upland cress, spiced pistachios

Green Tomato Gazpacho

Smoked gulf shrimp, red onion, avocado crème fraîche

Asparagus Salad

Olive oil poached egg, shaved prosciutto, balsamic reduction, baby arugula leaves

Main Course

(please choose one of the following)

Vanilla Scented French Toast

Vanilla pudding, warm cherry compote, honey toasted almond crumble

Filet & Eggs

Beef fat potatoes, wilted spinach, over easy organic egg, tarragon béarnaise

Honey Cured Salmon Eggs Benedict

Potatoes, old bay roasted tomatoes, poached eggs, chive hollandaise

Lemon Soufflé Pancake

Carbonated blueberries, powdered sugar, vanilla scented whipped crème fraîche

Lobster Frittata

Leeks, chorizo, arugula, manchego cheese, lemon

Pennsylvania Duck & Biscuit

Duck confit, black pepper gravy, sunny side up duck egg, wilted kale, buttermilk biscuit

Dessert Course

(please choose one of the following)

Strawberries & Crème

White chocolate pot de crème, basil sorbet, grilled strawberries, brown butter streusel

Turtle Fudge Cake

Brown butter fudge cake, peanut butter mousse, toffee nut popcorn, salted caramel ice cream

Lemon & Berries

Grilled lemon pound cake, vanilla whipped crème fraîche, meyer lemon ice cream, blueberry compote

LINCOLN uses sustainable seafood and certified humane meat & poultry. Consuming raw meat, poultry, seafood, or eggs may increase your risk of food born illness. Gratuity of 20% will be added to parties of 6 or more. Please no separate checks.