



CHILDRESS  VINEYARDS

Easter BRUNCH

PIMENTO CHEESE DIP 15

House-Fried Pork Rinds, Crispy Bacon, Scallions, Spicy Pepper Jam

ARTISAN CHEESEBOARD 20

Chef's Choice of Five Varieties of Cheeses, Greek Olives, Cornichons, Jam, Honey, Served with Artisan Crackers & Baguette

ADD CHARCUTERIE Chef's Choice of Three Cured Meats 12

HONEY HAM SLIDERS 12

Sweet Potato Yeast Rolls, Baked Ham, Honey Dijon Glaze.

CRISPY SHRIMP DEVILED EGGS 14

Nashville Hot Spiced Crispy Shrimp, Dill Pickle Deviled Egg

CAESAR SALAD 10

Romaine, Crispy Bacon, Shaved Red Onion, Shaved Parmesan, House Croutons, Caesar Dressing

ADD CHICKEN 6

SEASONAL SALAD 14

Spinach, Blood Orange, Mandarin, Grapefruit, Toasted Almonds, Boursin, Pomegranate Vinaigrette

ADD CHICKEN 6

HONEY WALNUT CHICKEN SALAD CROISSANT 17

Romaine Lettuce, Fresh Beefsteak Tomato

TY'S BURGER 19

Baby Arugula, Beef Steak Tomato, Red Wine Confit Onions, Fried Pickles, White Cheddar, Crispy Bacon, Malt Vinegar Aioli, Brioche Bun

CROQUE MADAME 18

Shaved Honey Ham, Melted Gruyere, Mornay, Dijon, Sunny Side Egg, Choice of One of Side

CHAR-GRILLED LAMB CHOPS 28

Heirloom Carrots, Haricot Verts, Charred Shallot, Fondant Potatoes, Balsamic Peppercorn Demi-Glace

LEMON BERRY PANCAKES 18

Lemon Poppy Seed Pancakes, Blueberry Starbound Sauce, Fresh Berries, St. Germain Whipped Cream

SPRING EGGS EN COCOTTE 18

Soft Baked Eggs, Boursin, Chives, Cream, Asparagus, Pancetta, Grilled Artisan Bread

DESSERT SPECIAL: CADBURY EGG GELATO 6

*Daily dessert menu will be available in addition to the dessert special.