

DOOR 222
MOTHER'S DAY BRUNCH 2021

AMUSE BOUCHE

CUCUMBER GAZPACHO SHRIMP COCKTAIL

1ST COURSE

ZUCCHINI CAKE

WHIPPED CREAM CHEESE / FRUIT

2ND COURSE ENTREE CHOICES

TRADITIONAL BENNY

HAM/ POACHED EGGS/ HOLLANDAISE/ ENGLISH MUFFIN/ POTATOES

STUFFED FRENCH TOAST

APRICOTS/ CREAM CHEESE/ ORANGE/ PISTACHIOS/ MAPLE SYRUP/ BACON/ POTATOES

BEEF SHORT RIB HASH- GF

POTATOES/ ONIONS/ PEPPERS/ TOMATOES/ POACHED EGGS/ HOLLANDAISE

SMOKED SALMON CROISSANT

ARUGULA/ RED ONION/ CAPERS/ DILL CREAM CHEESE/ POTATOES

VEGGIE BENNY- GF

ARUGULA/ TOMATOES/ POACHED EGGS/ HOLLANDAISE/ QUINOA PATTIES/ POTATOES

3RD COURSE

CHOCOLATE CAKE

MIGNARDISE

CHOCOLATE TREAT TO-GO FROM OUR NEWEST NEIGHBOR
THE LOVELAND CHOCOLATE COMPANY

EASTER BRUNCH KIDS MENU

\$14.95

FRENCH TOAST

MAPLE SYRUP/ BACON/ FRUIT

-OR-

SCRAMBLED EGGS

BACON/ FRUIT

\$44.95/PERSON, TIP AND GRATUITY NOT INCLUDED

BRUNCH BEVERAGES

CLASSIC MIMOSA \$8 / BOTTOMLESS \$14

NEXT DOOR SIGNATURE BLOODY MARY- \$8
A TRADITIONAL BLOODY WITH A HINT OF SMOKE AND SWEETNESS.

BACON BLOODY \$9
SLIGHTLY SMOKED BLOODY GARNISHED WITH A TENDER BELLY BACON STRIP, OLIVE
AND LIME SALTED RIM