Easter Brunch Specials

SUNDAY, APRIL I, 2018 7AM - 2PM

COMPLIMENTARY LEMON POPPY SEED QUICK BREAD WITH MACADAMIA NUT HONEY BUTTER

BASALT BREAKFAST Two OK Poultry eggs any style, served with country-style potato. Choice Applewood Smoked Bacon, Portuguese Sausage, or Link Sausage	15 ge,	VANILLA-ORANGE BRIOCHE FRENCH TOAST Candied macadamia nut-almond crunch, meyer lemon curd	14
BREAKFAST SANDWICH	12	LOCO MOCO Bacon fried rice, wagyu beef patty,	16
Lettuce, tomato, smoked bacon, fried egg, sriracha ketchup on toasted brioche bun		mushroom gravy, grilled onions, lava egg, toast	
		VEGETABLE PIELE	18
FRUIT PLATE Seasonal selection of fruit	12	Sweet potato, coconut milk, corn, hearts of palm, beet, kale, mushroom	
SMOKED SALMON	13		
GRAVLAX		STEAK FRITES	25
Lomi-lomi cream cheese, toasted bagel		Grilled 7oz hanger steak, french fries, blue cheese butter	
SWEETLAND FARM GOAT CHEESE OMELETTE Kale, tomato, mushroom, onion, bell peppers, country-style potato	14	SEARED AHI & FARRO SALAD Edamame, cucumber, tomato, soy-jalapeño vinaigrette	21
LOBSTER OMELETTE Asparagus, roasted peppers, smoked Gouda	28	SMOKED CHICKEN SALAD Grilled romaine, radicchio,	18
EGGS BENEDICT	18	asparagus, manchego cheese, coconut balsamic dressing	
Two poached eggs, whipped	10	coconac balsarine aressing	
hollandaise, country-style potato.		CROQUE MADAME	17
Choice of maple honey ham,		Maple honey ham, brioche,	
portuguese sausage, or kale-tomato		béchamel sauce, Gruyère cheese, fried egg	

20

CRABCAKE BENEDICT

Lemon dill hollandaise