



THE PEEL

Craftbar & Kitchen

MOTHER'S DAY BRUNCH

10:30 AM to 3 PM

Adults - \$69 | Children Under 12 - \$39 | Children Under 5 - Free

+18% Service Charge & Tax

Live Music

ACTION STATION

Omelet Station

Made to order with a variety of toppings
Cheese | Ham | Bacon | Mushrooms | Peppers
Onions | Tomatoes | Smoked Salmon
Shrimp | Guacamole | Salsa | Sour Cream

Waffle Station

Made to order finished with a variety of toppings
Strawberries | Bananas | Apples Compote
Peaches Compote | Cherry Compote | Coconut
Almonds | Chantilly Cream | Maple Syrup

ENTREES

(choice of one)

Pork Belly Egg Benedict

Poached Eggs | Pork Belly | English Muffin
Hollandaise | Breakfast Potatoes

Farm Raised Salmon

Orange Emulsion | Brown Rice | Quinoa
Grilled Vegetables

48 Hour Braised Beef Short Rib

Red Wine Braised Short Rib | Yukon Mashed
Potatoes | Seasonal Vegetables | Crispy Onions

Free Range Chicken Breast

Lemon Thyme au Jus | Jasmin Rice
Seasonal Vegetable

Burrata Cheese & Roasted Gold Beets

Baby Arugula | Candy Walnut
Champagne Vinaigrette | Balsamic Syrup

Butternut Squash Ravioli

Sage | Butter | Blistered Tomato
Crushed Basil

Steak Chilaquiles

Green Sauce or Red Guajillo Sauce | Crispy Tortilla
Black Beans | Two Eggs | Skirt Steak | Sour Cream
Avocado | Cotija | Ancho Chile Oil | Pickled Onions

DESSERT

(choice of one)

White Chocolate Bread Pudding

Rum | Coke Caramel Sauce | Vanilla Ice Cream | Berries | Chantilly Cream

Big Carrot Cake

Cream Cheese Frosting | Toasted Almonds | Berries | Chantilly Cream

Lemon Drop Cheesecake

Orange Sauce | Berries | Chantilly Cream

BEVERAGES

Orange Juice | Grapefruit Juice | Coffee | Tea

Bottomless Mimosa (\$15 per person)

*90 minute dining experience