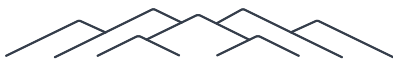


AMATERRA

KITCHEN + SOCIAL CLUB



Mother's Day Brunch

Yogurt Parfait VEG 10

House-made yogurt, granola, fresh strawberries, berry coulis, local honey

Sticky Bun VEG 12

Candied pecan

Avocado & Mushroom Toast VEG 17

Avocado mousse, roasted mushrooms, radish, cherry tomato, arugula, feta, toasted One Loaf sourdough

Spring Salad GF VEG 15

Little gem lettuce, pickled ramps, charred asparagus, spring peas, pea tendrils, candied peanuts, whipped burrata, green goddess dressing

Add grilled chicken 9 Add PNW salmon 16

Add grilled shrimp 11 Add steak 23

Amaterra Breakfast 18

Two fried eggs, crispy potatoes, bacon, buttermilk biscuit

Add steak 23

Fried Green Tomatoes VEG 19

Poached egg, caramelized onions and peppers, collard greens, benne seed, fried tomato jus

Stuffed French Toast VEG 24

Whipped vanilla bean mascarpone, strawberry jam, brioche, coffee powdered sugar

Succotash VEG 22

Asparagus, fava beans, wheat berry, crispy fingerlings, stewed tomato, spinach purée, soft poached egg

Buttermilk-fried Chicken Benedict 27

B&B pickles, Benton's bacon, hollandaise, soft poached egg, buttermilk biscuit

Braised Short Rib Hash GF 29

Peppers, leeks, crispy fingerlings, Brussels sprouts, tierra fungi oyster mushroom, squash, open-faced herbed omelet

SIDES

Grits GF V 8

Whipped mascarpone, chives

Fried Potatoes GF V 7

Garlic oil, smoked sea salt

Mixed Lettuce GF V 9

Roasted-shallot vinaigrette

Grilled Asparagus GF VEG 9

Deviled egg purée, Aleppo pepper, Grana Padano

Daily's Bacon 7

GF Gluten Free

VEG Vegetarian

V Vegan

GF+ Gluten Free Option Available

VEG+ Vegetarian Option Available

V+ Vegan Option Available