

PEARL

SEAFOOD & OYSTER BAR

3-COURSE BRUNCH

HAPPY
Mother's
day

FRESH-BAKED LEMON-CURRENT SCONES FOR THE TABLE
whipped honey-butter, raspberry jam

APPETIZER SELECTIONS (select one)

FRESH STRAWBERRIES AND CREAM

NANCY'S ORGANIC HONEY YOGURT
almond granola, blueberries

SPRING GREENS SALAD
seasonal garnishes, champagne vinaigrette

• BRUNCH ENTRÉES •

TRADITIONAL EGGS BENEDICT* cold smoked ham, muffin, hollandaise sauce.	27	KING SALMON FILET* saffron risotto, herb butter sauce, herb salad.	29
MONTE CRISTO SANDWICH double-decker stuffed French toast, turkey, ham, Swiss, berry jam.	25	BISTRO STEAK FRITE* house-made chimichurri, poached eggs, Pearl brunch potatoes, arugula salad.	27
FRIED CHICKEN AND WAFFLES citrus-brine boneless chicken, house-made waffles and maple syrup.	25	DUNGENESS CRAB OMELET* fresh local crab, sautéed mushrooms, green onions, cheddar béchamel.	29
PEARL CHOPPED SALAD chicken, salami, artisan cheddar, scallions, fresh herbs, bleu cheese vinaigrette.	23	KIDS' FRENCH TOAST* (for guests 10 years and younger) maple syrup, bacon, fresh fruit.	10

all prices include fresh-baked pastries and choice of appetizer

ADDITIONAL STARTERS

CRISPY FRIED CALAMARI spicy sambol cream.	12
SMOKED SALMON pappadums, avocado, crispy capers.	13
BAKED GOAT CHEESE house-made tapenade, EVOO, crispy crostini.	10
WILD MUSHROOMS sautéed with garlic, truffle oil, crispy polenta.	11
LOCAL 1/2 SHELL OYSTERS* on ice, champagne mignonette, shucked to order, inquire for today's selection half dozen. full dozen.	17 34

BEVERAGES

SIGNATURE BLOODY MARY Pearl vodka, Demitri's seasoning mix.	9
GRAPEFRUIT MULE Tito's Vodka, grapefruit, lime, ginger beer.	9
PEARL GUAVA MIMOSA Maschio Prosecco, guava puree.	9
FRESH SQUEEZED JUICES orange or grapefruit.	3
FRESHLY BREWED QUEEN CITY BLEND from The Caffe Vita coffee roasting company.	3
STEVEN SMITH TEA uncommonly delicious tea and herbal infusions.	3

**Consumption of raw or undercooked meats, poultry, eggs, fish or shellfish may increase your risk of food-borne illness*