

DISTRICT WINERY

PLATED BRUNCH MENU

FIRST COURSE

Served Family-Style

Breakfast Basket

assortment of pastries, whipped butter
(VEG)

ENTRÉES

choice of 2; guests select 1 tableside

Garden Lettuce

red little gem, walnut vinaigrette, radish, carrot,
popped sorghum
(VG)

Eggs Benedict

english muffins, black forest ham, poached eggs,
hollandaise, mixed green side salad
(NF)

The Classic Breakfast

soft scrambled eggs, bacon, breakfast potatoes,
multigrain toast

Challah French Toast

spiced apple, chantilly cream, maple syrup
(VEG, NF)

Chicken Chorizo & Hash

house-made chicken chorizo, potato & poblano
hash, fried eggs, hollandaise
(NF, GF)

Avocado Toast

avocado, dukkah, hazelnut, pomegranate, red
sorrel, multigrain toast, mixed green salad
(VG)

DISTRICT WINERY

PETIT FOURS

*Tables will receive an assorted platter featuring all items
Served with Coffee + Tea*

Earl Grey Ganache Truffles

honey, cocoa powder
(VEG, GF, NF)

Coconut Macaroons

white & dark chocolate drizzle
(VEG, GF)

Mascarpone Mousse Tart

strawberry, lemon curd
(VEG)

BLOODY MARY BAR UPGRADE

Batched Bloody Mary mix with all the following “DIY” garnish selections

Horseradish, olives, celery, lemons, limes, tabasco, bacon

\$20pp++

SPRITZ BAR UPGRADE

Sparkling wine served with a choice of Aperol, Campari, or St. Germaine garnished
with choice of fresh herbs and fresh fruit

\$15pp