

# THE SAVOY

— AT 21c

Mother's Day Brunch  
3 Courses for \$42

## starters

### HONEY YOGURT PARFAIT 12

banana, coconut, blueberry granola

### BIBB LETTUCES 11

buttermilk, black olive, sunflower seed, scallion

### DI BUFALA BURRATA 15

rhubarb, strawberry, apricot

### LOBSTER BISQUE 12

crème fraîche, lemon, madeira

### CRENSHAW MELON 12

country ham, tahin, lime

## mains

### QUICHE LORRAINE 18

bacon, gruyere, greens

### BANANA FOSTER FRENCH TOAST 17

almond, strussel

### MAINE LOBSTER BENEDICT 28

bernaise, english muffin, greens

### SALMON GRAVLOX TARTINE 18

cucumber, radicchio, feta, seeded bread

### SAVOY DOUBLE SMASH BURGER 22

american cheese, pickle, iceberg, savoy sauce, fries

### BEEF TENDERLOIN 32

yukon potato, asparagus, bernaise

## desserts

### PAVLOVA MERINGUE 13

strawberry, rose, pistachio

### KEY LIME TART 12

coconut, ginger, honey

### DARK CHOCOLATE 13

cocoa, coffee, mascarpone

## for the table

### CHILLED RAPPAHANNOCK OYSTERS 12

strawberry-rhubarb, fresno  
3 per order

### CINNAMON ROLL 8

cream cheese, orange

### WHITE CHEDDAR RILLETTES 10

hazelnut, sunflower seeds, carrot

### STURGEON CAVIAR PRESENTATION

#### OSETRA-1oz 75

traditional accoutrements

### GOLDEN KALUGA CAVIAR

#### 1oz 65

yukon gold potato, "french onion"

## Kids

### QUICHE 12

cheddar cheese

### CHICKEN TENDERS 12

served with fries

### SAVOY CHEESEBURGER 14

american cheese, fries