



REVOLUTION
WINERY + KITCHEN

MOTHER'S DAY BRUNCH

FIRST

**BANANA BREAD (V), BLUEBERRY
TURNOVERS, & FRUIT FOR THE TABLE**

SECOND

please choose one

DEVILED EGGS

three eggs, lardon, pickled red onion, paprika, dill (gf)

FRUIT BRUSCHETTA

melted brie, house-made blueberry compote, fresh berries, sliced almonds (*v)(*gf)

CAPRESE SALAD

oven roasted tomatoes, fresh mozzarella, balsamic vinegar, basil (*v)(gf)

SPINACH SALAD

baby spinach, strawberries, feta, citrus vinaigrette, sweet & spicy pecans (*v)(gf)

MOMS LOVE WINE!

**TREAT MOM TO OUR SPECIAL 2-PACK TO-GO:
ONE BOTTLE OF OUR 2023 CHENIN BLANC
& ONE BOTTLE OF OUR 2020 TEMPRANILLO
\$49**

**THREE COURSE MENU
\$55/PERSON**

**MEMBERS TO
RECEIVE SAVINGS**

menu subject to change

THIRD

please choose one

BLT EGGS BENEDICT

English muffin, arugula, tomato, bacon, poached egg, hollandaise, paprika (*gf)

EGGS PURGATORIO

grilled ciabatta, two eggs over easy, spicy marinara, parmesan cheese, fresh herb

SMOKED SALMON TARTINE

grilled ciabatta, whipped cream cheese, salmon, dill, capers, red onion, hard boiled egg (*gf)

CHILAQUILES

crispy corn chips, vegan sausage, tofu scramble, salsa rojo, green onions, avocado, radish, vegan feta, lime crema, cilantro (v)(gf)

MOM'S FAMOUS TOAST

Italian batard, avocado, tofu curry eggs, corn, roasted asparagus, micro greens (v)(*gf)

EXTRAS!

CHAMPAGNE TOAST FOR THE TABLE

treat mom to a champagne toast with all her loved ones!

CHARCUTERIE 18

vegan or non-vegan, local & seasonal accoutrements, crostini (v)(gf)

RASPBERRY CHEESECAKE FRENCH TOAST 15

cream cheese, custard, raspberry maple syrup, butter



**HOST YOUR NEXT
PRIVATE EVENT WITH US!**

(v) vegan (gf) gluten free *Some items contain ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of food borne illness
(*gf) gluten free upon request