



## **MP Brunch Package**

(Monday through Sunday)

### **Salad**

**Farmhouse Salad GF/VEG**

### **Entrees**

*(Choice of Four)*

**MP Scramble GF\***

3 Organic Eggs, Shaved Brussel Sprouts, Broccoli, Caramelized Onions,  
Goat Cheese, Crispy Tator Tots

### **Chicken & Waffles**

Crispy Buttermilk Fried Chicken Breasts, Vanilla Belgium Waffles,  
Brown Butter Honey Glaze

### **Cold Smoked Salmon Toast**

Sunny Side Eggs, Haas Avocado, Red Onion, Baby Arugula, Sesame, Citrus Caper Aioli,  
Grilled Sourdough Bread

### **Atlantic Cod Francaise**

Chatham Bay Cod, Red Bliss Whipped Potatoes, Sauteed Organic Broccoli,  
Lemon White Wine Sauce

### **“Free Bird” Chicken Marsala**

Red Bliss Whipped Potatoes, Wild Mushrooms, Marsala White Wine Sauce

### **Brunch Bowl GF**

2 Poached Eggs, Crispy Pork Belly, Sticky Rice, Haas Avocado,  
Shaved Radish, Baby Arugula, Sriracha Aioli

### **“Allen Bros” Steak & Eggs GF**

2 Scrambled Eggs, Tator Tots, Beefsteak Tomatoes, Crispy Onions, Bearnaise Sauce

### **Dessert**

Dessert Platters

**\$32 per person Plus Tax and 20% Gratuity**

### **Add on Beverage Packages**

**Soda \$4pp**

**Coffee and Hot Tea \$4pp**

**Espresso and Cappuccino \$6pp**

**Unlimited Beer and Wine \$20pp**

**Unlimited Full Open Bar \$35pp**

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have a food allergy, please speak with the manager, the chef or your server. All private function packages are 3-hour affairs.