



MP Brunch Package

(Saturday & Sunday Only)

Salad

Farmhouse Salad GF/VEG

Entrees

(Choice of Three)

MP Skillet GF*

Three Organic Eggs, "North County" Ham, White Cheddar Cheese,
Caramelized Onions, Spinach, Breakfast Potatoes

Nashville Hot Chicken & Waffles

Crispy Buttermilk Fried Chicken Breasts, Vanilla Belgium Waffles, Vermont Maple Syrup Glaze

Cold Smoked Salmon Toast

Sunny Side Up Egg, Hass Avocado, Pickled Red Onion, English Cucumber, Radish,
Lemon Caper Aioli, Everything Spice, Sour dough Toast

Skillet Roasted Salmon

Parmigiana Risotto, Sautéed Seasonal Vegetables, Aged Balsamic

Frenched Chicken Breast

Roasted Fingerling Potatoes, Seasonal Vegetables, Savory Pan Sauce

Breakfast Burger

Sunny Side Up Egg, Applewood Smoked Bacon, Provolone Cheese, Arugula,
Tomato, Chipotle Mayo, Brioche Bun, French Fries

Eggs Benedict

North County Ham or Smoked Salmon

Two poached toasted English Muffin, Crispy Tots, Hollandaise Sauce

"Allen Bros" Steak & Eggs* GF

2 Scrambled Eggs, Breakfast Potatoes, Beefsteak Tomatoes, Crispy Onions

French Toast

Seasonal Fruit, Whipped Cream, Vermont Maple Syrup

Dessert

Dessert Platters

\$32 per person Plus Tax and 20% Gratuity

Add on Beverage Packages

Soda, Coffee, and Hot Tea \$4pp

Espresso and Cappuccino \$6pp

3 Hour Mimosa, Sangria and Bloody Mary's \$18pp

3 Hour Beer and Wine \$25pp

3 Hour Full Open Bar \$35pp

3 Hour Premium Open Bar \$45pp

*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.