

EASTER BRUNCH



3-Course Prix-Fixe
\$45 per person

First Course

Carrot Cake

Warmed brie cheese and blueberry sauce

Parfait

Whipped Greek yogurt, honey, bee pollen

Salmon Gravlax

Cured salmon, caper and castelvetrano tapenade, soft boiled egg

Banana Muffin

Whipped honey butter

Entree

Country Ham Omelet

Country ham, spinach, American cheese

Sausage Gravy

Biscuit, pork sausage, gravy

Soufflé Pancakes

Fermented strawberry honey, powdered sugar, whipped butter

Sausage Sandwich

Egg, cheese, English muffin

Dessert

Blancmange

Almond, strawberry, rose, sorghum

Gelato

Chilled or Charcoal-Roasted

MKT \$

Middleneck Clams*

Local Shrimp

Half Lobster

Ceviche*

Oysters*

Lowcountry Cups

Northern

Southern

Single*

Tempest
Tower*

Double*

65

130

100

Tip the Kitchen Initiative

Tempest Guests,

WE are trying something different.

Here's how it works:

Your receipt will now have a line that reads "Kitchen Tip"

CHOICE: Leaving a gratuity is entirely up to you!
Please do NOT feel obligated.

WORTHY: Kitchen tips should only be awarded for an
experience that's worthy

FOR WHO: All kitchen staff who are working today.
Every contribution will be paid to the kitchen team in addition
to their normal pay.

PARTNERSHIP: 5th Street Group ownership will
match all Kitchen Gratuity up to \$500 each day.

APPRECIATION: If you are reading this **WE** are
thankful you are here.

Thank you for choosing us.

-5th Street Group