

BYRSA BISTRO

WESTERN MEDITERRANEAN CUISINE

MOTHER'S DAY BRUNCH

BRUNCH 10:00 – 2:30 - DINNER 3:00 – 9:00

\$42/PERSON 2 COURSE BRUNCH EXPERIENCE

Kids Menu (Under 10 years \$25/P)

We are a Small limited Seating Restaurant. When We Reserve Your Table, We Can NOT Sell It Again.

Please Choose 2 Courses & Drink

(Sharing Appetizers or Individual Cup of Soup, Main Course, Drink)

Drinks

Orange Juice – Chocolate Milk – Hot or Iced Tea – Reg. or Decaf Coffee – Espresso - Café au Lait

1st Course Appetizer (Sharing Portion 2-3 people)

Mediterranean Sampler (Vegan/Vegetarian)

Hummus, Baba Gannoush, Spicy Carrots, Mixed Olives, Fresh Mozzarella, 2 Stuffed Grape Leaves, Cucumber, Toasted Pita Bread

Caprese Burrata

Creamy Burrata Cheese Over Fresh Tomato Slices and Baby Arugula, Capers, Drizzled with Homemade Basil Sauce, Toasted Pita Bread

Kennett Mushrooms Flatbread

Mixed Kennett Mushrooms, Asiago Cheese, Poached Egg, Finished with Black Truffle Oil

Grilled Calamari & Shrimp

Grilled Squid & Shrimp, Marinated in White Wine & Lemon Sauce Over Baby Arugula

Asparagus Soup (Individual Portion)

Roasted Asparagus, Parsnips, Celery Roots, Light Cream base, topped with Toasted Almonds

Main Course

Mushroom Quiche (Gluten Free)

Kennett Mixed Mushrooms, Eggs, Cheese, Roasted Potatoes & Side Salad

Bacon & Cheese Frittata (Gluten Free)

Veggies, Eggs, Bacon, Cheese, Roasted Potatoes and side Salad

Eggs Benedict on Veggie Tartar (Gluten Free)

Two Mixed Veggie Tartars, Two Eggs, Hollandaise Sauce, Cherry Tomato Confit, Fresh Apple-Fennel & Arugula Coleslaw

Grilled Salmon (Gluten Free)

Grilled Fresh Salmon, our Chef's Sauce, Served with Roasted Potatoes and side Salad

(Pasta) Gnocchi & Bolognese

Homemade Gnocchi, Fresh Tomato Sauce, Prime Beef Ground, Parmigian Cheese and Basil

(Pasta) Cavatelli & Lamb

Homemade Pasta, Shredded Lamb Meat, Goat Cheese, Fresh Arugula, Its own Demi-Glaze Sauce

(Pasta) Cheese Tortellini & Chicken

Fresh Made Tortellini, Chicken, Sundried Tomatoes, Olives, Green Peas, Pesto Cream Sauce

The Chef's New Vegetarian Dish (Vegan or Vegetarian & GF)

Two Sautéed Mixed Veggie Tartars, Cherry Tomato Confit, Butternut Squash Puree, Fresh Fennel-Apple & Arugula Coleslaw

Grilled Chicken & Egg Caesar Salad

Grilled Chicken, Poached Egg, Crispy Romaine Lettuce, Parmigiano Cheese, Croutons, our Homemade Caesar Dressing

Kids Menu (Under 10 years)

Orange Juice – Chocolate Milk - Milk

Nutella & Banana Crepe - Mini Cheese Pizza – Penne Pasta – Fruit Salad

Desserts: Gelato 7 - Chocolate Mousse 7 – Bread Pudding & Vanilla Gelato 7 - Crème Brulee 7