

Earl's

NEW AMERICAN

E A S T E R S P E C I A L S

Lunch

11:00 a.m. – 3:00 p.m.

HAM & LENTIL SOUP 7

smoked ham, green lentils, herb crouton garnish

MAITAKE MUSHROOM TOAST 12

*sautéed maitake mushroom, lemon ricotta,
port wine reduction, served on toasted baguette toast*

BANANAS FOSTER FRENCH TOAST 12

rum-glazed bananas, crushed pecans, vanilla whipped cream

QUICHE 14

fontina cheese, mushrooms, asparagus, mixed greens

CRAB CAKE EGGS BENEDICT 16

*two lump crab cakes, old bay, hollandaise,
sautéed spinach, served with home fries*

Dinner

HAM & LENTIL SOUP 7

smoked ham, green lentils, herb crouton garnish

MAITAKE MUSHROOM TOAST 12

*sautéed maitake mushroom, lemon ricotta,
port wine reduction, served on toasted baguette toast*

OSSO BUCCO 36

*veal shank braised with red wine and rosemary,
served with parmesan risotto and peas*

SEARED HALIBUT 32

*artichoke puree, warmed orzo salad with
black olive and basil, sun-dried tomato pesto*

Dessert

STRAWBERRY RHUBARB TRIFLE 8

*rhubarb mousse layered with chambord,
macerated strawberries, pound cake, whipped cream*