



# PCG



## Easter Brunch Menu

### STARTERS

**PCG Green Chile Skillet Cornbread** (GF) 13 skillet | 3.5 slice

**Poblano & Brie Soup** cup 7 | bowl 12

**Slow-Simmered Green Chile Pork** 18

Served in a skillet with Mama Lola's tortillas and toppings

**Maryland Blue Crab Cakes** 18

Lump crab, avocado purée, radish, spicy mustard

**Smoked Salmon Avocado Toast** 19

Arugula, avocado, red onion, radishes, sesame seeds, sherry vinaigrette, sourdough bread

**Roasted Beets & Burrata** 17

Burrata cheese, arugula, candied walnuts, honey, sea salt, grilled bread

**Small Romaine Wedge Salad** 12

Romaine hearts, blue cheese dressing & crumbles, candied bacon, red onions, cherry tomatoes, balsamic reduction

**Small Melon Salad**

Cantaloupe & honeydew melon, arugula, prosciutto, shaved Romano cheese, candied almonds, balsamic, basil vinaigrette 12



### ENTRÉES

**Steak & Eggs** 35

6oz Grassfed Argentinian Ribeye, brunch potatoes, fried eggs, roasted salsa, flour tortillas

**Maryland Crab Cake Benedict** 26

Poached eggs, hollandaise, brunch potatoes, chives

**Traditional Benedict** 20

English muffins, sliced Pork Shop ham, hollandaise, poached eggs, brunch potatoes

**Huevos Rancheros** 22

Chorizo refried beans, fried eggs, avocado, tomato salsa, queso fresco, corn tostadas, brunch potatoes

**Corned Beef Hash** 23

Brunch potatoes, over easy egg with chipotle hollandaise

**Homemade Quiche** 20

Applewood bacon, roasted jalapeno, buttered leeks, sharp cheddar cheese, served with our house salad

**Cedar Plank Salmon** 35

Faroe Island citrus-horseradish crusted salmon, fingerling potatoes, roasted carrots, lemon aioli

**Green Chile Chicken Enchiladas** 20

Roasted green chile sauce, jack & cheddar cheese, fried eggs, pico de gallo, pinto bean chili

**Full Stack Heritage Pancakes** 17

Pure Maple Syrup, fresh berry butter, candied pecans, powdered sugar, with cured bacon

**Rose Lane Chicken** 29

Two Pan-roasted, skin-on, all-natural chicken breasts, tarragon pan jus, Yukon Gold potatoes, roasted carrots

**Prosciutto-Wrapped Pork Tenderloin** 27

Crispy fingerling potatoes, baby green bean sauté, heirloom cherry tomatoes, "Mom's" warm bacon vinaigrette

**Steak House Burger** 22

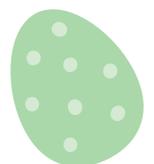
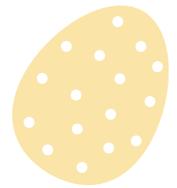
Lettuce, tomato, cremini mushrooms, caramelized onions, Asadero cheese, house made black garlic steak sauce on a noble brioche bun with choice of side

**Eggplant Benedict** 20

Panko crusted eggplant, poached eggs, sliced local tomatoes and house hollandaise

**Vegetable Plate** 21

Roasted winter squash, grilled asparagus, house harissa glazed carrots, arugula, tepary beans, dried cranberries, pumpkin seeds, crispy fingerling potatoes, Meyer lemon chimichurri



## WINE LIST

## Easter Brunch Menu

### Sparkling Wines

	Class	Bottle
Freixenet, Cava Brut (187ml) – Spain		9
Lunetta Prosecco (187ml) – Italy		9
Domaine Ste Michelle Brut – Columbia Valley		40
Gruet Brut – New Mexico		40
Chandon Brut – California		50
Henriot – Brut Rosé – Champagne, France		90
Veuve Clicquot “Yellow Label” Brut – Champagne, France		110

### Non-Alcoholic

Wölffer Estate ‘Spring in a Bottle’ Blanc de Blanc (200ml) – Long Island, NY		14
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### Sauvignon Blanc

Details by Sinegal – Sonoma	10	36
Walnut Block – Marlborough, New Zealand	12	40
Frogs Leap – Napa Valley	14	45
Jean-Claude Châtelain ‘Expression Terroirs’, Sancerre - Loire, France		60

### Chardonnay

Chateau Ste Michelle – Columbia Valley	11	36
Sonoma-Cutrer – Sonoma Coast	14	48
Patz & Hall - Sonoma		55
Rombauer – Carneros, Napa Valley		68
Nickel and Nickel ‘Truchard Vineyard’ - Napa Valley		68

### Other Whites & Rosé

Santa Marina, Pinot Grigio – Lombardy, Italy	10	28
Bieler Père & Fils ‘Sabine’, Rosé – Provence, France	11	32
Heinz Eifel Kabinett, Riesling – Mosel, Germany	12	36
Bruno Giacosa, Roero Arneis – Piedmont, Italy		49

### Pinot Noir

Resplendent by Erath – Oregon	12	45
Penny Island – Russian River	15	50
Evening Land - Eola-Amity Hills		48
Goldeneye by Duckhorn – Anderson Valley		70
Merry Edwards – Russian River		75
Paul Hobbs – Russian River		80

### Cabernet Sauvignon

Twenty Acres – California	12	35
Goldschmidt ‘Katherine’ – Alexander Valley	15	48
Stewart ‘Tri County’ – Napa, Sonoma, Mendocino		58
Post & Beam – Napa Valley		60
Daou Reserve – Paso Robles		65
Faust - Napa Valley		75
Charles Krug – Napa Valley		80
Louis M. Martini ‘The Gryphon’ – Napa Valley		85
Double Diamond by Schrader – Oakville, Napa Valley		90
Nickel & Nickel ‘John C. Sullenger’ – Oakville, Napa Valley		95

### Other Reds

Seghesio ‘Angela’s Table’, Zinfandel – Sonoma County	12	44
Jeff Runquist ‘1448’, Red Blend - Sierra Nevada Foothills	14	45
Tapestry by BV, Red Blend – Paso Robles	15	52
Siete Fincas, Malbec – Uco Valley, Argentina	15	54
Flycatcher by Frogs Leap, Red Blend – California		48
Mollydooker ‘The Boxer’, Shiraz – Australia		45
Daou ‘Bodyguard’, Petit Verdot-Petite Sirah Blend – Paso Robles		70
Brancaia ‘Il Blu’, Super Tuscan – Tuscany, Italy		98

## DESSERT

**Cheesecake** 12  
Locally made

**Buttermilk Pie** 12  
Sweet buttermilk custard  
and house caramel sauce

**Brioche Bread Pudding** 11  
Jack Daniels whiskey lime  
sauce, caramel

**Warm Chocolate Torte** 13  
Vanilla Ice Cream



## DRINKS

**Veuve Clicquot  
Yellow Lable Brut**  
Glass 18

**Barrel Aged  
Old Fashioned**  
PCG Single Barrel Select  
Bourbon, simple syrup,  
Bittercube Trinity  
bitters  
16

**Strawberry Chocolate Bellini**  
Brut sparkling wine,  
strawberry puree, chocolate  
bitters  
12

**The Sweetheart**  
Oka Japanese gin,  
elderflower, lemon juice,  
honey syrup, brut sparkling  
14

