

01 - Artboard 3

THE
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02 - Artboard 3 copy

THE
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MOTHER'S DAY BRUNCH

1st COURSE (CHOICE OF)

OYSTER ESCABECHE

Kussy Oyster, Tri Colored Bell Peppers, Red Onions, Cilantro, Lemon, Fermented Chili Oil, Pepper Cress

ROASTED BEETS

Feta Cheese Emulsion, Golden & Candy Strip Charred Beets, Pickled Pearl Onions, Roasted Walnuts, Herb Salad (Dill, Mint), Smoked EVOO

2nd COURSE (CHOICE OF)

AVOCADO TOAST

Sesame Seed Bread, Fresh Daikon, Serrano Oil, Toasted Pepita, Shiso, Wasabi
Add Egg Your Way +\$6

KALE SHRIMP SALAD

Curly Kale, Green Goddess, Poached Baby Shrimp, Avocado, Radish, Potato Crisp

BEEF TARTARE

Smoked Sour Cream, Cured Egg Yolks, Calabrian Chili, Chervil, Chives
Add Bone Marrow +\$11

MAIN COURSE (CHOICE OF)

FRENCH TOAST

Banana Bourbon Custard, Dulce de Leche and Caramelized Banana

DUCK SCRAMBLED

Cage Free Scrambled Eggs, Confit Duck, Pinto Beans, Creamy Gochujang, Scallion

PASTRAMI HASH

Sweet Potato, Charred Jalapeno, Spring Onions, Cherry Tomato, Cracked Spices
Add Egg Your Way +\$6

KING CRAB BENEDICT

Toasted English Muffin, Alaskan King Crab, Spicy Hollandaise

FILET MIGNON & EGGS

6 oz Filet Mignon, Eggs Your Way, Confit Roasted Potatoes, Market Salad

DESSERT (CHOICE OF)

STRAWBERRY SHORT CAKE

BAKLAVA WITH MARASH ICE CREAM

MUHALLEBI

Allergies:

Oyster: Seafood, Shellfish, Nightshades
Roasted Beets: Dairy, Allium, Alcohol, Nuts, Garlic
Avocado Toast: Sesame, Nightshades, Gluten
Kale Shrimp Salad: Allium, Seafood, Nightshades
Beef Tartare: Gluten, Dairy, Nightshades, Allium, Eggs
French Toast: Gluten, Alcohol, Eggs

Duck Scrambled: Eggs, Nightshades, Gluten, Soy, Allium, Dairy
Pastrami Hash: Gluten, Soy, Allium, Nightshades, Sesame, Dairy, Garlic
King Crab Benedict: Gluten, Seafood, Shellfish, Eggs, Nightshades, Allium, Dairy
Filet Mignon & Eggs: Nightshades, Eggs, Allium, Garlic
Strawberry Short Cake: Gluten, Dairy, Eggs
Baklava: Nuts, Dairy, Gluten
Muhallebi: Dairy, Nuts