

# Mother's Day BRUNCH

## Carnations & Cocktails

Mothers receive a **FREE** carnation flower.

### ROSE SHAKEUP | \$11

Citron Vodka, Rose Simple Syrup, Lemon

### SICILIAN MULE | \$10

Limoncello Liqueur, Fever-Tree Ginger Beer, Muddled Lemon & Basil

### VIOLET FRENCH 75 | \$12

Empress Gin, Prosecco, House-Made Violet Syrup, Lemon Juice

### FLOR DE JAMAICA | \$11

Pama Liqueur, Champagne, Preserved Hibiscus Flower, Hibiscus Syrup

### JAVANILLA MARTINI | \$9

Kahlúa, Vanilla Vodka, Milk Chocolate Liqueur, Simple Syrup, Heavy Cream

## SHAREABLES

### BLACKBERRY BRUSCHETTA | \$16

Toasted Sourdough, Arugula, Prosciutto, Goat Cheese, Dried Cherry Balsamic, Blackberries

### 5TH AVENUE BEIGNETS | \$12

Deep-Fried Pastries, Vanilla Bean Custard, House-Made Espresso Sugar, Berries

### 17TH STREET FRIES | \$17

Salted Maple Waffle Fries, Smoked Cheddar Cheese Sauce, Whiskey-Honey BBQ Glazed Chicken, Green Onions, Corncob Smoked Bacon, Crispy Garlic, Red Chimichurri

## SALADS

### CHOPPED CHICKEN GREEK SALAD | \$25

Chopped Romaine, Smoked Chicken Thigh, Marinated White Beans, Cucumber, Tomatoes, Black Olives, Red Onions, Oregano, Lemon-Tahini Vinaigrette

### BLACKBERRY & CHIPOTLE BBQ SALMON SALAD | \$29

Maple Grilled 4 oz. Salmon, House-Made Barbeque Sauce, Baby Spinach, Red Onions, Blackberries, Strawberries, Toasted Pecans, Citrus Balsamic

## DESSERTS

### BLACKBERRY & PEACH PARFAIT | \$11

Cinnamon & Coffee Crumb Cake, Brûléed Peach Purée, Blackberries, Peach Yogurt

### RASPBERRY DONUT CHEESECAKE | \$10

Raspberry Infused Cheesecake Batter, Crumbled Donuts, Raspberry Jam, Raspberries, Whipped Cream

## ENTRÉES

### MIMOSA FRENCH TOAST | \$18

Thick-Cut Toast, Vanilla Orange Custard, Champagne-Soaked Berries, Citrus Cream Cheese, Champagne Vanilla Bean Reduction

### CROQUE MADAME | \$20

Butter-Toasted Brioche, Smoked Ham, Gruyère Cheese, House-Made Mornay Sauce, Two Sunny-Side-Up Eggs

### PETIT FILET & EGGS | \$41

Bacon Fat & Herb Seared 4 oz. Filet, Boursin Scrambled Eggs, Salted Maple Tater Tots, House-Made Romesco Sauce

### SMOKED BRISKET BENEDICT | \$31

Toasted English Muffin, Smoked Beef Brisket, Two Poached Eggs, Chipotle Hollandaise, Crispy Onions, Herb & Chive Salad, Smoked Paprika

### LEMON GARLIC SHRIMP | \$34

Pappardelle, Garlic Butter Shrimp, Lemon Cream Sauce, Asiago, Baby Spinach, Basil, Cherry Tomatoes, Lemon Peel, Toasted Breadcrumbs

## KIDS MENU

Free Sundae with kids purchase

### FRENCH TOAST | \$9

Whipped Cream, Berries

### CLASSIC BREAKFAST | \$9

Scrambled Eggs, Bacon, Toast, Berries

### CHICKEN STRIPS | \$9

Fries, Carrots, Ranch

Fifth Avenue  
**SYNDICATE**  
BISTRO & BAR

THE  
**AXIS**  
HOTEL

\*Thoroughly cooking foods of animal origins such as beef, eggs, fish, lamb, poultry or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.