



SUNDAY BRUNCH, FEBRUARY 24, 2018

DRINKS

Bubbles 8. Mimosa 8. Bloody Mary 10. Pernod 10.

BRUNCH

White Cheddar Pimento Cheese, and Whipped scallion butter, Slow Dough bread	10
PAX Seasonal Mixed Green Salad, citrus, pickeld shallots, roasted beet vinaigrette	8
Snap Pea Salad, ricotta, preserved lemon, hard egg, spicy honey, almonds	12
Rolled Omelet, fine herbs, lobster sauce, creme fraiche, butter lettuce	12
Soft Scramble on Toast, smoked salmon, creme fraiche, avocado, radish	12
Shakshuka, 2 eggs, spiced tomato sauce, yogurt, pita, zhouz	14
Honey Butter Chicken Biscuit, fried chicken breast, buttermilk buscuit	16
44 Farms Brisket Hash, potato, blackcurrant sofrito, pepper jelly, sunny eggs	16
Pax Burger, potato rosemary roll, whole grain mustard, lettuce, tomato, onion, fries	16
French Toast, whipped ricotta, kumquat marmalade, mint, maple	10
Foie Gras, hash brown, apple butter, creme fraiche	17
Steak and Eggs, butchers cut, sunny eggs, red wine reduction, arugula salad	22

SIDES

2 Eggs 6. Toast and Jam 5. Bacon 5. Fries 8.

Cinnamon Roll 2. Glazed Buttermilk Dounut 2.

Created By: Mark, Jeremy, Taylor, Jeredog, Jarred, Tony, Miriam, Antonio

*The consumption of raw, or undercooked eggs, meats, poultry, seafood or shellfish may increase your chances of food borne illness.

*For parties of 5 or more, there is a 20% service charge.