

Gardens OF Avila Mother's Day Specials

STARTERS

Deviled Eggs | \$17

Crispy prosciutto, smoked salmon, roasted jalapeno and traditional deviled eggs.

Chicken Tortilla Soup | \$16

Shredded chicken in a bold and smoky broth with black beans and corn. Topped with shredded cheese, tortilla strips, and sour cream.

Strawberry Feta Salad | \$19

Spring greens, arugula, fresh local strawberries, avocado, candied walnuts and fresh basil with a feta vinaigrette.

Roasted Garlic and Red Bell Pepper Hummus Plate | \$18

Chickpeas blended with a roasted garlic and red bell pepper, tahini and sesame oil served with pita chips.

MAIN COURSE

Short Rib Benedict | \$25

Slow braised short rib on grilled English muffin. Topped with our hollandaise sauce with arugula and served with fresh fruit, hash browns or home fries.

Pesto Chicken, Avocado Bacon Wrap | \$24

Grilled chicken breast topped with avocado, thick cut bacon, spring mix, roma tomato and pesto aioli wrapped in a spinach tortilla served with choice of fruit or french fries.

Mushroom Bourguignon | \$24

Mighty Cap mushrooms sautéed with onions, carrots, celery and bell pepper and deglazed with a burgundy wine. Blended with our house tomato sauce and served on a bed of coconut cream polenta.

Chicken Salad Croissant | \$23

Tender chicken breast tossed with sliced grapes, sunflower seeds in a mayo Greek yogurt dressing, and served on a croissant. Choice of fresh fruit or French fries.

Strawberry Cream Cheese French Toast | \$23

Fresh Strawberries and cream cheese, filled between slices of brioche bread and topped with a berry compote.

SWEETS

Ice Cream Sandwich | \$15

Vanilla ice cream smashed between two house made chocolate chip cookies and rolled in mini chocolate chips.

Strawberry Shortcake | \$15

Homemade pound cake topped with a strawberry coulis, fresh strawberries and whipped cream.

