



mother's day

BRUNCH & SUPPER AT REGION'S 117

brunch available 11am-3pm

MOM'S FAVORITES

SALMON BENEDICT* 18

pan seared sustainably sourced alaskan salmon . poached egg
dill hollandaise . asparagus . herbed fingerling potatoes

ROASTED WILD MUSHROOM OMELET* 16 vegetarian

baby spinach . fontina fonduta . sourdough toast
herbed fingerling potatoes

CREPES SUZETTE 14 vegetarian

marshmallow cream . raspberry . mandarin syrup

GRANDMA'S SOUTHERN STYLE MEATLOAF 16

wild mushroom demi . sweet pea buttermilk mash

STRAWBERRY SHORTCAKE SKILLET SUNDAE 8

wild berry gelato . white chocolate . warm strawberry agrodolce

supper available 5-7pm • \$47 • choice of one selection per course

STARTERS

PASTA E FAGIOLI fire-roasted tomatoes . ditalini pasta

great northern beans . black tuscan kale

SPRING VEGETABLE SALAD vegetarian + gluten free

poached spring vegetables . mixed baby greens
roasted candied walnuts . gorgonzola balsamic vin

CLASSIC BABY GREEN SALAD vegetarian

english cucumber . carrot . heirloom tomatoes
herb roasted garlic crouton . buttermilk dressing

ENTRÉES

LAMB CHOPS* gluten free double bone french cut

wild mushroom marsala . buttermilk mash . crispy garlic greens

NORTH ATLANTIC HALIBUT* panko crusted & butter broiled

fire-roasted sweet corn ragout . marinated artichokes
roasted tomato butter

RIGATONI ALLA VODKA vegetarian sweet basil

fire-roasted red pepper cream . grated parm

SUNDAY SUPPER BUTTERMILK FRIED CHICKEN

byrd's mill coarse ground white cheddar grits
red eye tasso pan gravy . crispy garlic greens

SOUTHERN SWEETS

BRICK OVEN STRAWBERRY SHORTCAKE mint berry gelato

white chocolate . wild berry syrup

MOUSSE ROYALE belgian dark chocolate mousse cake

vanilla bean cream

prices are not inclusive of tax or gratuity

**consumption of undercooked meat, poultry, eggs or seafood may increase the risk of food-borne illnesses. • we will respectfully and responsibly accommodate all allergy and dietary preferences to the absolute best of our capabilities.*