

SUNDAY, APRIL 1 | 1913 RESTAURANT

RESERVATIONS: 317-396-3623 | 1913RESTAURANT.COM

APPETIZERS

TRADITIONAL DEVILED EGGS
SHRIMP COCKTAIL
MINI ASSORTED QUICHE
CANDIED APPLE PORK BELLY SKEWERS

SMOKED, AGED & CURED

WHOLE SMOKED TROUT
CURED SALMON
CHEF'S SELECTION OF LOCAL CURED MEATS &
ARTISAN CHEESES

SALADS

ROASTED BEET

Capriole Goat Cheese, Quinoa, Citrus Dressing

SHAVED BRUSSELS SPROUTS

Smoked Almonds, Bacon, Hard Boiled Egg

BABY ARUGULA

Cherry Tomato, Red Onion, Cubed Brie, Chardonnay Vin

BREAKFAST

MADE TO ORDER OMELETS
PASTRIES, MUFFINS & CROISSANTS
TRADER'S POINT CREAMERY YOGURT
1913 BLUEBERRY GRANOLA
FRESH FRUIT & BERRIES
APPLEWOOD SMOKED BACON
MAPLE BLUEBERRY SAUSAGE PATTIE
GREEN CHILI & CILANTRO SAUSAGE LINK
POTATOES O'BRIEN
EGGS BENEDICT
WAFFLE BAR
CHEDDAR BISCUITS & SAUSAGE GRAVY

CARVING TABLE

SALT & PEPPER SMOKED PRIME RIB Horseradish Crème CRUSTED LEG OF LAMB Shallot Bordelaise

BRUNCH SIDES

WHIPPED POTATOES
GARLIC & THYME ROASTED CAULIFLOWER
AU GRATIN POTATOES
SPRING ASPARAGUS
PARSLEY CARROTS

SWEET TREATS

MINI MACARONS
Chocolate Peanut Butter Pie
Mini Sugar Cream Pies
Assorted Cheesecake Petit Fours
Cinnamon Roll Bread Pudding

\$39 ADULTS, \$21 CHILDREN 6 - 12 (PLUS TAX)
COMPLIMENTARY FOR CHILDREN 5 & UNDER
COMPLIMENTARY VALET
FROM 11:00AM TO 2:00PM.