



# Four Brothers

SOUTHERN PROVISIONS

\$95

FIRST

HAMACHI CEVICHE

Citrus Marinated, Jalepeño, Watermelon, Aji Amarillo, Canchas

SECOND

BABY BEETS SALAD

Goat cheese, sweet pecans, organic greens, Champagne Vinaigrette

THIRD

LAMB AND TAGLIATELLE

Braised Lamb, Fresh Tagliatelle, Sweet Drops, Tangerine, Fennel,  
Parmesan Foam

FOURTH

STRAWBERRIES AND CREAM

Vanilla Financier, Strawberry Mousse, Rose Glass, Macerated  
Strawberries

FEATURED COCKTAIL

\$16

1888 BRUNCH PUNCH

Brugal 1888 Doblemente Anejado, Malibu Rum, Pineapple Juice,  
Grenadine, Angostura Bitters

PRICE DOES NOT INCLUDE SALES TAX AND GRATUITY. NO  
SUBSTITUTIONS OR SPLITS PLEASE.

CONSUMING RAW OR UNDERCOOKED MEATS/ POULTRY/ SEAFOOD/ SHELLFISH OR EGGS MAY  
INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE NOTIFY US OF ANY FOOD ALLERGY.

EXECUTIVE CHEF ANDRES FARIAS