

Preserve



3 COURSE BRUNCH MENU \$30 PER PERSON

*Please add applicable sales tax, 4% Admin Fee
and suggested 18% gratuity*

FIRST COURSE

(Family Style Appetizers)

HOUSEMADE PICKLES, PLUS 2 MORE OF YOUR CHOICE:

Select Two:

CRISPY KALE CHEESE & CHARCUTERIE PLATE DEVILED EGGS
SEASONAL SALAD CHICKEN LIVER MOUSSE SEASONAL TART PIEROGIES

SECOND COURSE

SELECT 4 OPTIONS FOR GUESTS TO CHOOSE FROM:

BASE HIT

crispy hash brown, two sunny eggs,
greg's housemade sausage, comeback sauce *

IN SEASON B.L.T

see current menu

PA DUTCH HASH

two poached eggs, potatoes, pickled bologna,
Lebanon bologna, hollandaise *

SMOKED SALMON BENEDICT

chesapeake smokehouse salmon, poached eggs,
horseradish hollandaise, dressed greens *

DEVILED EGG TOAST

egg salad, deviled yolks, capers, onions,
toasted club white, salmon roe

CINNAMON CHIP FRENCH TOAST

great harvest cinnamon chip bread,
whipped cream, maple syrup

THIRD COURSE

SELECT TWO OPTIONS TO BE SERVED FAMILY STYLE:

TANDY CAKE BREAD PUDDING ANGEL FOOD CAKE VEGAN POT DE CREME

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3 COURSE LUNCH MENU \$30 PER PERSON

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FIRST COURSE

(Family Style Appetizers)

HOUSEMADE PICKLES, PLUS 2 MORE OF YOUR CHOICE:

Select Two:

CRISPY KALE CHEESE & CHARCUTERIE PLATE DEILED EGGS
SEASONAL SALAD CHICKEN LIVER MOUSSE SEASONAL TART PIEROGIES

SECOND COURSE

SELECT 4 OPTIONS FOR GUESTS TO CHOOSE FROM:

CHICKEN CAESAR DOG

chicken sausage, garlic toasted bun, Caesar dressing,
romaine, white anchovies

BANH MI SANDWICH

roseda farm beef terrine, pickled bologna, daikon-carrot slaw,
serrano mayo, cilantro

IN SEASON B.L.T

review current menu

SEASONAL MIXED GREEN SALAD

Review current menu

SEASONAL VEGETARIAN SANDWICH

review current menus

PRESERVE BURGER

two thin roseda farm beef patties, melted cheddar, pickles,
lettuce, preserve's burger sauce, toasted bun

THIRD COURSE

SELECT TWO OPTIONS TO BE SERVED FAMILY STYLE:

TANDY CAKE BREAD PUDDING ANGEL FOOD CAKE VEGAN POT DE CREME

Preserve



4 COURSE DINNER MENU
\$55 PER PERSON

Inclusive of housemade sodas, iced tea and coffee service
Please add applicable sales tax, 4% Admin Fee and suggested 18% gratuity

FIRST COURSE

1 Hour Cocktail Reception with Passed Hors d'oeuvres

Select Three:

PIMENTO CHEESE DEVILED EGGS CARROT CROQUETTES SMOKED SALMON TOAST
ROSEDA BEEF MEATBALLS SHRIMP LETTUCE WRAPS GOURERES ARANCINI

SECOND COURSE

(Family Style Appetizers)

Housemade Pickles, plus 2 more of your choice:

CRISPY KALE CHEESE & CHARCUTERIE PLATE PUPUSAS
SEASONAL SALAD CHICKEN LIVER MOUSSE SEASONAL TART PIEROGIES

THIRD COURSE

Choice of Entrée - Select Three options for Guests to Choose From:

PORK & SAUERKRAUT
mashed potatoes, sauerkraut & ketchup

ROSEDA FARM BEEF
with seasonal preparation

MARYLAND BLUE CATFISH
with seasonal preparation

HOUSEMADE PASTA
with seasonal preparation

PAN ROASTED ARCTIC CHAR
with seasonal preparation

VEGAN ENTREE
with seasonal preparation

FOURTH COURSE

Choice of Dessert - Select Three options for Guests to Choose From:

TANDY CAKE BREAD PUDDING ANGEL FOOD CAKE VEGAN POT DE CREME