



THE OXFORD
Mother's Day Brunch Menu

Small Plates

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| Daily selection of local oysters on half shell, mignonette and chives | ½ dozen 18 / Dozen 36 |
| Beets, melon, goat cheese, black olives and maple sherry vinaigrette | 9 |
| Charred chicken tikka skewers served with organic baby greens, red onions and scallion naan | 11 |
| Falafel sliders with mint tahini yogurt, french fries and red onion pickles | 11 |
| Chicken shawarma turnovers, harissa, cucumber and mint salad | 11 |
| Roasted chickpeas hummus, organic greens, pickles onion and sesame naan. Choice of topping: | |
| - <i>Lamb Kebab</i> | 12 |
| - <i>Tandoori Paneer / Tofu</i> | 11 |

Large Plates

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| Grilled cheddar sandwich on Sour dough, red onion jam and grain mustard | 12 |
| English style beer battered "Fish & Chips", malt vinegar and pickled ramp tartar | 14 |
| Buckingham Toast, our unique take on a "Croque Monsieur", free range egg, chicken sausage & classic "Mornay" sauce | 15 |
| Mac n Cheese with, | |
| - Wild Mushroom | 12 |
| - Maine Lobster | 19 |
| Lobster Frittata with roasted mushrooms, goat cheese and breakfast salad | 19 |
| Glazed pork spare ribs, truffle potato mousse, charred cauliflower and paprika | 23 |
| Oxford hamburger, French fries, homemade pickles (choice of jack/blue cheese) | 15 |
| - <i>Add Bacon/Avocado/Fried Egg</i> | 3 |
| Chermoula roasted chicken, carrot cumin puree, spring pea pilaf, little gem & wild mushroom jus | 23 |
| Roasted striploin, lemon carrots, grilled scallion, truffle potato mousse & beef jus | 28 |

| Sides | 5 | For the Lil 'uns | 7 |
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| Homemade Kennebec potato crisps with Tzatziki | | Grilled cheddar sandwich on Sour dough, red onion jam and grain mustard | |
| Crispy kale with jalapeno ranch dressing | | Mac n Cheese | |
| Bowl of homemade pickles | | "Fish & Chips", malt vinegar and vegetable tartar | |
| Side of greens with maple sherry vinaigrette | | | |

Sweet Plates

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| English style brioche pudding, brandy raisins, almond flakes, and red cherry ice cream | 7 |
| Dark chocolate, candied hazelnut, praline tuile and vanilla ice cream | 7 |
| Selection of artisanal cheese served with fig preserve & candied hazelnut | 10 |