

LOUNGE AT THE GREER CABARET

Weekend Brunch

FOR THE TABLE

CINNAMON ROLLS, lemon thyme glaze 9

BUTTERMILK BISCUITS, butter, seasonal jam 9

SALADS

ROASTED BABY BEET SALAD, horseradish buttermilk vinaigrette, local greens, pistachio 11

HEIRLOOM TOMATO AND BURRATA SALAD, olive oil, basil vinaigrette 12

LARGE PLATES

CIABATTA FRENCH TOAST, nutella, caramelized bananas,
powdered sugar, whipped cream 16

SPANISH OMELET, gruyere, petite green salad, roasted potatoes, ciabatta toast 16

SMOKED SALMON TARTINE, pastured eggs, fines herbes petite green salad 18

WILD MUSHROOM CANNELLONI, peas, leeks, butter,
parmigiano-reggiano, pine nuts 18

GREER BURGER, potato bun, roasted onion, gruyere, pickle,
mayonnaise, jubilee hilltop beef 18

DESSERTS

COOKIE PLATE, macarons, madeleines, vegan chocolate chip cookies 12

DARK CHOCOLATE TART, fig, whipped cream, sea salt 11



**PITTSBURGH
CULTURAL TRUST**