

Clay Festival Brunch July 21st 11 am -2 pm

In honor of layered glazes

Crab Eggs Benedict

two poached eggs atop crab cakes and served with

homemade hollandaise sauce and tomatoes and basil

\$20

In honor of the long firing times of wood fire kilns

Slow Roasted New Mexico Pot Roast

served with green chile, eggs, and potatoes

\$16.

In honor of the celadon glazes:

Savory Zucchini Spinach Parmesan Cheese Pancakes

Topped sour cream

and applesauce served with or without our pepper bacon

\$16.

All entrees are served a mixed green salad and or a fresh fruit cup along with homemade bread, Sesame-Orange salad dressing and homemade crackers

Dessert

Brownie slab topped with hand built vanilla ice cream

In honor of raku glazes

Chocolate Mousse served with strawberries and whipped cream \$6

Or

Fresh Made Fruit Torte with Whipped Cream \$6