



MOTHER'S DAY BRUNCH

SUNDAY, MAY 13 | 1913 RESTAURANT

RESERVATIONS: 317-396-3623 | 1913RESTAURANT.COM

COLD DISPLAY

SHRIMP COCKTAIL

Classic cocktail sauce, fresh horseradish

HERB DEVILED EGGS

Fischer Farms bacon

PEA TENDRILS & WILDFLOWER SALAD

Capriole Julianna aged goat cheese, shallot vinaigrette

SMOKED SEAFOOD

Classic smoked salmon, trout, mussels

ACTION STATIONS

MADE TO ORDER OMELETS

Selection of local ingredients and signature salsas

FISCHER FARMS SLOW-ROASTED PRIME RIB

Brandy au jus, creamy horseradish

BREAKFAST

PASTRIES, MUFFINS & CROISSANTS

TRADER'S POINT CREAMERY YOGURT

1913 BLUEBERRY GRANOLA

FRESH FRUIT & BERRIES

APPLEWOOD SMOKED BACON

OMNI SIGNATURE MAPLE BLUEBERRY SAUSAGE

GREEN CHILI & CILANTRO SAUSAGE LINKS

POTATOES O'BRIEN

EGGS BENEDICT

BUTTERMILK PANCAKES

GLUTEN FREE STATION

SPECIALTIES

PAN SEARED CHICKEN

Wilted spinach, tarragon mustard cream

SPINACH QUICHE

Fair Oaks Farm smoked gouda

SAVORY CREPES

Maple Leaf Farms duck confit, wild mushrooms,
Trader's Point cottage cheese

ROASTED NEW POTATOES

Fresh herbs

BROWN BUTTER BABY SPRING VEGETABLES

Carrot, radish, asparagus, knob onion

SWEET ENDINGS

RED VELVET CAKE

MINI BOURBON PECAN TARTS

LEMON ROSEMARY SCONES

NUTELLA FILLED DONUTS

BEST CHOCOLATE IN TOWN HANDMADE TREATS

\$39 ADULTS, \$21 CHILDREN 6 – 12 (PLUS TAX)

COMPLIMENTARY FOR CHILDREN 5 & UNDER

SEATING AVAILABLE EVERY HALF AN HOUR

FROM 11:00AM TO 2:00PM.