
THE TABLE

AT CRATE

MOTHER'S DAY BRUNCH AT THE TABLE AT CRATE

Join us this Mother's Day for a special four-course brunch menu - a celebration of motherhood that pays homage to three special mothers who have each had profound impacts on Chef Bill Kim's life.

Each dish draws inspiration from these women, telling a story through dishes, ingredients and flavors representative of each. The first course starts with Beth Eccles, the first local farmer who Kim began working with in the city and who became like a sister over the last three decades. Chef Bill's mother is the inspiration for the second course, highlighting their Korean heritage through her famous savory pancakes. The third course is a nod to Kim's mother-in-law Lola and his wife's Puerto Rican background, bringing delicious Latin flavors.

MOTHER'S DAY BRUNCH MENU

Bread Plate

muffins, banana bread, coconut cake,
cinnamon roll, cheese bread

Green Acre Farm Spring Asparagus Sauté

smoked pork and shishito pepper

Beth Eccles, Ellie's Mom, from Green Acres Farm

Mama Kim's Famous Savory Pancake

soft boiled farmer's egg and shrimp

Sue Kim, Chef Bill Kim's mom

Lola's Salmon Criolla

roasted garlic, Three Sisters Garden white corn grits

Lola, Yvonne Cadiz Kim's mom

Chilled Strawberry & Rhubarb Soup with Triple Chocolate

\$75/PERSON | SPACE IS LIMITED

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