

easter brunch

\$28.95 PER PERSON • \$12.95 CHILDREN 5-12 • CHILDREN 4 & UNDER FREE
10:30 AM - 2:30 PM

Chilled Offerings

TRADITIONAL CAESAR SALAD STATION

crisp romaine, shaved parmesan, fresh focaccia croutons and garlic mustard emulsion

TOSSED GARDEN SALAD STATION

rimmed with iceberg wedges, vine-ripened tomatoes, cucumbers, carrots, croutons and three dressings

MELANGE OF FRESH TROPICAL FRUITS OF THE SEASON

with gran marnier fondue and piña colada custard

MANDARIN SPINACH SALAD STATION

with sugar and spice pecans, mandarin oranges, crumbled goat cheese, strawberries, bermuda onion and saffron-orange vinaigrette, as well as southern style with creamy bacon dressing, boiled eggs, tomato and cucumbers

Brunch Selections

HICKORY SMOKED BACON & LINK SAUSAGE

BASKETS OF CHEDDAR BISCUITS & CROISSANTS
jams, butter, sausage gravy and honey butter

BAGUETTE FRENCH TOAST & BUTTERMILK PANCAKES

with maple syrup and an assortment of fresh berries

TRADITIONAL SCRAMBLED EGGS

BAKED EGG CASSEROLE

with andouille, spinach, garlic, cheese and scallions

LOCAL STONE GROUND GRITS & COTTAGE FRIED POTATOES

From the Carvery

GARLIC & HERB STUDED ROAST PRIME RIB OF BEEF

with cabernet au jus and creamed horseradish

SMITHFIELD SMOKED HAM

with bourbon brown sugar glaze

Entrées & Accompaniments

CREOLE SEARED SALMON FILLET

with shrimp etoufee, roasted heirloom tomatoes, tasso and kale

ROAST HERITAGE FARMS PORK LOIN

with brandy stewed apples, dried cranberries, walnuts, red stag demi-glace and goat cheese

HERB CRUSTED LEG OF LAMB

with garlic-rosemary jus-lie & mint jelly on the side

SOUTHERN STYLE FRIED CHICKEN

a house favorite

CHEF'S SELECTION OF ROASTED VEGETABLES

the freshest vegetables of the season, oven roasted with salt, pepper, butter and parsley

BUTTERY SMASHED YUKON GOLD POTATOES

with country gravy

Patisserie

AN ARRAY OF PASTRIES, PIES, TORTES, MINIATURES, BARS & COOKIES

confectionery delights

For the Little Ones

in addition to the full buffet:

PASTA ALFREDO, CHICKEN TENDERS & FRENCH FRIES

