



Easter Brunch 2019

First Course | choose one)

- Kale Salad | heirloom tomato, radish, avocado, warm bacon vinaigrette
Golden Beet Salad **GF/V** | roasted beets, mozzarella, watercress, pistachio, blood orange vinaigrette
*Smoked Salmon Tartar **GF** | avocado, red onion, mango, cilantro, corn tortilla

Main Course

- Seafood & Spinach Crepe | lobster butter, blue crab, herbs, cheddar, goat cheese & parmesan fondutta 40
- *Veggie Benedict **V** | English muffin, wilted greens, pimento cheese, pickled green tomato, poached egg & tomato hollandaise 30
- Bacon, Ham & Gruyere Quiche | watercress, heirloom tomato and olive 32
- Chicken and Waffle | honey garlic fried chicken thigh, white bean & corn waffle, sweet pepper relish 34
- Shrimp & Grits **GF** | spicy sausage, cream sauce, tomato, ale & cheddar grits 36
- Baked French Toast **V** | brioche bread, maple banana cream, caramel sauce, vanilla bean butter 30
- *Lamb Hash | braised lamb shoulder, sautéed peppers, two fried eggs, hash brown cake, onion demi 38

Dessert (choose one)

Carrot & Almond Tart **V** | Frangipane, carrot puree, toasted almond, Chantilly cream

Dark Chocolate Crème Brulee



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Junior Menu (Ages 12 and under please) | 16

First Course | Fresh fruit parfait

Main course | (choose one)

Petite Chicken & Waffle
Honey Glazed Ham & White Cheddar Mac & Cheese
Breakfast plate **GF** | smoked bacon, grits, scrambled eggs

Dessert |

Brownie Sundae | vanilla bean ice cream & fudge sauce

Items marked with "" are cooked to order or may contain raw or undercooked foods. Consuming raw or undercooked MEATS, POULTRY, SEAFOOD, SHELLFISH, or EGGS may increase your RISK of foodborne illness.*