

EASTER BRUNCH

Menu

Course 1

Soup – Broccoli, Sweet Pea, and Cheddar Soup with Lemon Crouton (V)

Salad - Deviled Egg Wedge – Romaine Lettuce, Chopped Egg, Cucumber Quick Pickle, and Bacon, with Creamy Mustard Dressing (GF)

App – Smoked Mahi Dip – Chilled Smoked Mahi dip with Pineapple Jalapeno Salsa served with Pita

Course 2

Build Your Own Brunch (Choose 4) - Scrambled Eggs with or without Cheese (V, GF), Belgian Waffle (V), Bacon (GF), Sausage Patties (GF), Biscuits (V), Spiced Apples (V, GF), Rosemary Homefries (V, GF), White Cheddar Grits (V, GF)

Rockfish & Grits – Rockfish in a Cajun Bell Pepper Gravy with Sausage over our White Cheddar Grits

Scallop Pasta – Blackened Bay Scallops in a Creamy Cheese Sauce with Fresh Herbs, Spring Onions, and Asparagus with Orecchiette Pasta.

Roast Turkey Breast – Lemon Herb stuffing, Roasted Broccoli and Cauliflower, & Spring Onion Gravy

Red Wine Braised Brisket – with Yukon Gold Mashed Potatoes, Asparagus, and Cherry Thyme Glace (GF)

Spice Rubbed Pit Ham – with Braised Greens, Scalloped Potatoes, and Honey Lemon Glaze

Roasted Leg of Lamb - Garlic Roasted Potatoes and Carrots and Lemon Pepper Spring Peas with Rosemary Dijon Cream Sauce (GF)

Vegetarian – Substitute Grilled Cremini Mushrooms or Fried Green Tomatoes on the Rockfish, Ham, or Lamb Entrees or Choose from Build Your Own Brunch

Course 3

Chocolate – French Silk Pie with Spiced Nut Brittle (V)

Fruit – Bananas Foster Banana Pudding (V)

Other – Carrot Cake Cheesecake (V,GF)

All meals include bread service & non-alcoholic beverages

Sorry no substitutions or discounts.
20% Holiday gratuity added.
Credit Card payment will incur an additional fee.