

Mother's Day

BRUNCH



Course 1

She Crab Soup

Cucumber Melon Salad – Spring Mix, Cucumber, Watermelon, Feta, and Blueberry Vinaigrette (V, GF)

Mini Biscuits in Sausage Gravy with Hot Honey Tomato Jam

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), Fresh Fruit (V, GF), Rosemary Homefries (V, GF)

Eggs St Charles – Beer Battered Fried Pollack with Scrambled Eggs, Grilled Tomatoes, Rosemary Homefries, Roasted Corn Tarter Sauce.

Sundried Tomato Chicken Salad – on Croissant with Fresh Fruit and Tarragon Potato Salad

Crabcake & Shrimp Lemon Ricotta Pasta – with Spinach, Burst Cherry Tomatoes, and Summer Squash (Pasta Can Be Ordered Vegetarian)

Wellington Quiche – Braised Beef, Caramelized Onion and Mushroom. Topped with Demi Glace and served with Rosemary Homefries, Dressed Greens, & Horseradish Aioli

Teatime French Toast – Earl Grey Macerated Strawberries, Lemon Curd & Clotted Cream served w/Hickory Smoked Bacon

Course 3

Chocolate Cobbler (V, GF)

Bourbon Peach Sticky Buns (V)

Key Lime Pie with Triple Crown Topping (V)

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.