

Kitchen Notes

Sunday Brunch

Sunday, Dec. 3, 2017

9:00 a.m. to 2 p.m.

Breakfast

Made to Order Omelets

Applewood Smoked Bacon / Green Chile Breakfast Sausage / Maple Blueberry Sausage

Griddle Fried Breakfast Potatoes with Onions

Belgian Waffles / Pancakes made to Order

Biscuit Bar with Assorted Local Jams & Honey

Breakfast Pastries

Seasonal Cut Fruit and Berries

Anson Mills Grits & Home Made Country Sausage Gravy

Soup and Salads

Roasted Tomato Soup

Basil Cream/Cheese Croutons

Artisan Greens

Pomegranate Vinaigrette / Balsamic Dressing / Blue Cheese Dressing

Chef's Selection Seasonal Vegetables

Kale Apple Salad

Pecan/Goat Milk Feta/Onion/Pomegranate/ Bacon/ Tennessee Honey Vinaigrette

Domestic & Imported Cheese & Charcuterie Meat Display

Entrees

Chicken Schnitzel

Braised Red Cabbage /Country Ham Cheese Sauce/ Fried Cappers

Chilled Seafood Display

Chilled Peel & Eat Shrimp Display with

Tennessee Cocktail Sauce and Lemons

Carving Station

Roasted Garlic Prime Rib

Onion Jus/ Black Garlic Butter/ Home Made Steak Sauce

Sunday Brunch Desserts

Assorted Southern Pies and Petit Fours

Adults 31.95 Kids 13.95