

Kitchen Notes

Sunday Brunch
January 14, 2018

9:00 a.m. to 2:00 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, & French Toast Made to Order with Maple Syrup
Biscuit Bar with Assorted Local Jams & Honey
Breakfast Pastries
Seasonal Cut Fruit and Berries
Anson Mills Grits & Home Made Country Sausage Gravy

Buffet Items

Soups and Salads
Squash Bisque
Mint Chantilly/Pickled Squash

Artisan Greens
Roasted Garlic Dressing /Sorghum Balsamic Vinaigrette /Ranch Dressing
Chef's Selection Seasonal Vegetables

Pasta Salad
Dill Aioli/ Pickles/ Tomatoes/ Butter Beans/Cheddar
Domestic & Imported Cheese & Charcuterie Meat Display

Entrees

Shrimp & Grits
Tomato Butter Sauce/ Country Ham/Heirloom Cherry Tomatoes

Chilled Seafood Display

Chilled Peel n Eat Shrimp Display with
Tennessee Cocktail Sauce and Lemons

Carving Station

Smoked Prime Rib
Horseradish Cream /Smoked Tomato Jam/Red Wine Jus

Sunday Brunch Desserts

Assorted Southern Pies and Petit Fours

Adults 31.95 Kids 13.95