

Kitchen Notes

Sunday Brunch
February 4, 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

Beer & Cheese Soup
Bacon/Rye Croutons/Chives
Artisan Greens
Tennessee Honey Mustard /Green Goddess Dressing /Sherry Vinaigrette
Chef's Selection Seasonal Vegetables

Roasted Broccoli Salad
Cranberries/ Carrot/Pecans/Onion/Cheddar/Buttermilk Ranch

Domestic & Imported Cheese & Charcuterie Meat Display

Entrees

Smoked Pork Loin
Candy Bacon Sauce/Green Beans/Roasted Potatoes

Chilled Seafood Display

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

Carving Station

Herbed Roasted Prime Rib
Blue Cheese Horseradish Sauce/Onion Jus/Three Pepper Jam

Sunday Brunch Desserts

Assorted Southern Pies and Petit Fours

Adults 31.95 Kids 13.95