

Kitchen Notes

Sunday Brunch

March 3, 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

Soup and Salads

Broccoli Cheese Soup
Cheddar/Hoppin' Hot sauce

Artisan Greens

Tennessee Honey Mustard /Green Goddess Dressing /Sherry Vinaigrette
Chef's Selection Seasonal Vegetables

Tennessee Honey Coleslaw
Avocado/Corn/Cranberries

Domestic & Imported Cheese & Charcuterie Meat Display

Entrees

Smoked BBQ Pull Pork
Baked Beans/Corn Bread

Chilled Seafood Display

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

Carving Station

Pecan Crusted Salmon
Apple Cider Gastrique/ Dill Aioli/ Three Pepper Jam

Sunday Brunch Desserts

Assorted Southern Pies and Petit Fours

Adults 31.95 Kids 13.95