

\$40 Adults / \$14 Kids 10 and under

Free Bottomless Mimosas For All Mothers

Cold Selections

Strawberry Salad
Baby lettuce, pepitas, chevre, lemon poppy seed dressing

Cucumber Salad
Cucumber, onion, tomato and herbs tossed in a creamy
lemon vinaigrette

Fresh Fruit
Assorted fresh fruit & berries

Smoked Salmon Smoked salmon, herbed cream cheese, pickled onion, capers, and crostini

Shrimp Cocktail

Pimento Cheese Deviled Eggs Assorted Cheese and Crackers

From The Bakery

A variety of house-made pastries, breads and desserts

Brunch Selections

Dijon & Herb Crusted Beef Tenderloin
Chicken Parmesan
Truffle Lobster Mac & Cheese
Applewood Smoked Bacon
Roasted Salmon with Pineapple Mango Salsa
Roasted Vegetable Medley
Belgian Waffles

Scrambled Eggs with Cheddar Cheese
Creamy Scalloped Potatoes
Green Bean Almandine
Hickory Smoked Corn on the Cob
Italian Wedding Soup
Warm Peach Cobbler

Beverages

COFFEE, TEA, SODA & MILK ORANGE, APPLE, OR CRANBERRY JUICE

Executive Chef: Tom Makowski Sous Chef: Drew Greenblatt