

\$48.00 ++
Adults age 12 & up

\$22.00 ++
Children 4-11

Free
3 and under

Soda, Tea, Lemonade,
Coffee Included

Easter Brunch

Sunday, April 20, 11:00 - 3:00pm



Reservations
Required

Parties of 6 or more
will require a CC to
hold reservation

Automatic 20%
service fee added to
all checks.

Excludes Alcoholic
Beverages for those over
21

Crème Brûlée French Toast

Buttermilk Fried Chicken Waffles with Boubron Maple Mustard Sauce

Spinach & Goat Cheese Crustless Quiche

Fresh Fruit Salad

Buttermilk Biscuits with Honey Butter, Assorted Jams

Smoked Salmon, Lemon Dill Cream Cheese, Red Onion, Cucumber, Capers

Hydroponic Greens Salad with Guest Choice Toppings:

Cucumber, Tomato, Onion, Carrot, Mandarin Oranges, Strawberries, Feta,

Candied Pecans and Choice of House Vinaigrette or Buttermilk Ranch

Charleston Shrimp & Grits

Beef Tenderloin Carving Station & Horseradish Cream

Maple Glazed Ham Carving Station & Dijon Cream

Fresh Baked Rolls & Whipped Butter

Macaroni & Cheese, Mashed Potatoes with Savory Mushroom Gravy, Green

Beans with Bacon & Onion, Roasted Asparagus, Wood Fired Carrots

Assorted Mini Dessert Display