

easter brunch

Sunday, March 31 • 10:30 a.m. - 3 p.m.

farmers market

GARDEN SALAD BAR

Fresh Greens, Toppings, House Dressings

CHEF'S CHARCUTERIE

Assorted Artisan Meats & Cheeses,
Vegetables, Artisan Bread

lunch features

HICKORY SMOKED HAM

Brown Sugar-Honey glaze

ROSEMARY ROASTED LEG OF LAMB

Natural Jus

BROILED SALMON FILLET

Pistachio-Panko Crumbs,
Charred Lemon Cream

SOUTHERN FRIED CHICKEN

PIMENTO RICE PILAF

HERB ROASTED NEW POTATOES

HAM HOCK COLLARD GREENS

SPRING PEAS & PEARL ONIONS

GREEN BEANS AMANDINE

carving station

BARON OF BEEF WITH AU-JUS

breakfast table

FARM FRESH SCRAMBLED EGGS

APPLEWOOD SMOKED BACON

SAUSAGE LINKS

BUTTERMILK BISCUITS & SAUSAGE GRAVY

CHEESE GRITS

HOME FRIED O'BRIEN POTATOES

ASSORTED BREAKFAST BREADS & PASTRIES

SEASONAL FRESH FRUIT DISPLAY

GOAT CHEESE FRITTATA

Asparagus and Mushroom

WAFFLE BAR

Vermont Maple Syrup, Whipped Cream,
Chocolate Chips, Berry Sauce

seafood station

BAGELS & LOX

Bagels, Smoked Salmon,
Cream Cheese, Capers

PEEL & EAT SHRIMP COCKTAIL

Horseradish-Lemon Cocktail Sauce

CHEF SHILOH'S BLUE CRAB BISQUE

kid's station

CHICKEN TENDERS

MAC & CHEESE

Sago

MEMBERS: \$65* • NON-MEMBERS: \$75*

CHILDREN 10 AND UNDER: MEMBERS \$30* • NON-MEMBERS \$35*

Children ages three and younger are complimentary.

Reservations required. *priced per person, plus tax and 22% service charge