

mother's day brunch

SUNDAY, MAY 12 · 10:30 A.M.-3 P.M.

farmer's market

GARDEN BAR

Fresh Mixed Greens, Assorted Toppings,
House Dressings

ROASTED BEET & BLUE CHEESE SALAD

MOZZARELLA CAPRESE

CHARCUTERIE DISPLAY

ARTISAN BREAD BASKET

lunch features

BROILED SALMON FILLET

Jalapeño-Orange Glaze, Toasted Pistachios

SOUTHERN FRIED CHICKEN

HERB ROASTED POTATOES

PIMENTO RICE PILAF

FRESH SEASONAL VEGETABLE MEDLEY

carving station

PRIME RIB OF BEEF

Natural Jus

build your own grits bar

**BLACKENED SHRIMP · MUSHROOMS
ANDOUILLE SAUSAGE · CHEDDAR CHEESE
FIRE ROASTED PEPPERS · SCALLIONS
TOMATOES · PICKLED JALAPEÑOS
ROASTED CORN · CHEF SHILOH'S GRITS**

children's table

**CHICKEN TENDERS · TATER TOTS
HOT DOGS · MAC & CHEESE**

breakfast table

MOM'S KITCHEN SINK BREAKFAST CASSEROLE

Smoked Ham, Bacon, Sausage, Mushrooms,
Peppers, Onions, Spinach, Tomatoes, Scallions,
Cheddar-Jack Cheese

FRENCH TOAST

Vermont Maple Syrup, Whipped Butter

FARM FRESH SCRAMBLED EGGS

APPLEWOOD SMOKED BACON

BREAKFAST SAUSAGE

BUTTERMILK BISCUITS & SAUSAGE GRAVY

HOME-FRIED POTATOES

BREAKFAST BREADS AND PASTRIES

SEASONAL FRESH FRUIT DISPLAY

coastal corner

CLAM CHOWDER

COLD SMOKED SALMON

Cream Cheese, Capers, Tomatoes,
Red Onions, Bagels

PEEL & EAT SHRIMP

Horseradish-Lemon Cocktail Sauce

LUMP BLUE CRAB CAKES

Chipotle Aioli

OYSTERS ROCKEFELLER

Saffron-Tomato Broth, Caperberries

dessert bar

**ASSORTED CAKES · CHEESECAKES
PETIT FOURS · GEORGIA PEACH COBBLER**

MEMBERS: \$69* · NON-MEMBERS 79*

CHILDREN 10 AND UNDER: MEMBERS \$30* · NON-MEMBERS \$40*

Children ages three and younger are complimentary.

Reservations required. *priced per person, plus tax and 22% service charge
Reservations can be made online at dineatsago.com or by calling 912.434.5340

Sago