



MOTHER'S DAY BRUNCH

SUNDAY, MAY 11 · 10:30 AM - 3 PM

FARMER'S MARKET

GARDEN BAR

Fresh Mixed Greens, assorted Toppings,
House Dressings

CHARCUTERIE DISPLAY

ARTISAN BREAD BASKET

LUNCH FEATURES

BROILED SALMON FILLET

In Garlic Butter

SOUTHERN FRIED CHICKEN

COUNTRY MASHED POTATOES

WILD RICE

FRESH SEASONAL VEGETABLE MEDLEY

ROASTED ROOT VEGETABLES

COASTAL CORNER

PEEL & EAT SHRIMP

Horseradish · Lemon · Cocktail Sauce

LUMP BLUE CRAB CAKES

Chipotle Aioli

CHILDREN'S TABLE

CHICKEN TENDERS · HOT DOGS

TATER TOTS · MAC & CHEESE

STATIONS

CARVING STATION

Prime Rib of Beef with Natural Au Jus

TEPPANYAKI STATION

Chef prepared Meats and Vegetables
with fried Rice or Noodles & assorted Sauces

OMLETTE STATION

Made-to-Order Omelettes. Assorted Fresh
Vegetables, Meats, and Cheeses

GRITS OR MAC & CHEESE BAR

Creamy Grits and Classic Macaroni & Cheese.
Assorted Toppings and Mix-ins

BREAKFAST TABLE

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

DESSERT BAR

ASSORTED CAKES & CHEESECAKES

PETIT FOURS · GEORGIA PEACH COBBLER



MEMBERS: \$79* · NON-MEMBERS \$89*

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**.