



BRUNCH MENU

ALL ITEMS SERVED BUFFET STYLE

Yogurt Parfait

fresh cut seasonal fruit, 5% all natural yogurt, toasted honey & coconut granola, local honey drizzle

MAIN

CHOICE OF ONE OF THE FOLLOWING

Belgian Waffles

made from scratch served with organic maple syrup

Bananas Fosters French Toast

thick sliced Brioche, homemade bananas fosters sauce

Fluffy Buttermilk Pancakes

made from scratch served with powdered sugar and organic maple syrup

Black Peppered Biscuits & Gravy

buttermilk biscuits, black pepper gravy

Country Fried Steak & Waffles

thinly pounded filet mignon steak pan fried, belgian waffles, black pepper gravy

Shrimp & Grits

seared local gulf shrimp, cherry tomatoes, shrimp butter sauce, served over white cheddar grits, topped with green onions

Egg White Frittata

blistered tomatoes, fresh arugula, feta cheese



BRUNCH MENU

EGGS

CHOICE OF ONE OF THE FOLLOWING

Omelette

pan fried country ham, freshly shredded smoked cheddar cheese

Eggs Benedict

choice of smoked salmon or country ham served on a toasted English muffin with a poached egg and spicy hollandaise

Crab & Burrata Omelette

jumbo lump crab, burrata cheese, fresh cut chives

SIDES

CHOICE OF UP TO TWO OF THE FOLLOWING

Cheesy Scrambled Eggs
Garlic & Herb Crusted Breakfast Potatoes
Regular or Maple Glazed Sausage Links
Local Hickory or Applewood Smoked Bacon
White Cheddar Grits

DRINKS

Fresh Squeezed Orange Juice

Mimosas

*choice of fresh peach juice (seasonally)
or fresh squeezed orange juice*

Bloody Mary

homemade mix, choice of vodka and toppings

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