

EASTER SUNDAY

Champagne Brunch 45.

FIRST

CHICKEN FRIED OYSTERS

Sautéed Spinach, Applewood Smoked Bacon, Tart Apples, Grain Mustard Hollandaise

ARUGULA SALAD

Heirloom Cherry Tomatoes, Prosciutto Di Parma, Manchego Cheese, Grilled Artichoke Red Wine Vinaigrette, Aged Balsamic

SMOKED SALMON AND AVOCADO TOAST

Grilled Sour Dough, Herbs, Sprouts, Seeds

CLASSIC CAESAR

Focaccia Croutons, Parmesan Crisps, Caesar Dressing

CHILLED SPRING PEA SOUP

Smoked Bacon, Creme Fraiche

SECOND

EGGS BENEDICT

Soft Poached Eggs, Toasted English Muffin , Sautéed Spinach, Smoked Ham Grain Mustard Hollandaise, Fingerling Potatoes, Fresh Fruit

GRILLED BEEF TENDERLOIN

Loaded Twice Baked Potato, Grilled Asparagus, Béarnaise [add 2 poached eggs 3.]

GRILLED REDFISH

Carolina Gold Rice, Grilled Squash, Sherry Butter, Crawfish Tails, Sweet Corn, Roasted Tomatoes

PAN ROASTED CHICKEN

Roasted Garlic Mashed Potatoes, Caramelized Onions, Forest Mushrooms, Black Pepper Rosemary Jus

OMELETTE

Smoked Bacon, Caramelized Onion, Roasted Bell Peppers, Mushrooms, Gruyere Cheese Fingerling Potatoes, Fresh Fruit

CINNAMON ORANGE DIPPED FRENCH TOAST

Vermont Maple Syrup, Dried Figs, Strawberries, Goat Cheese, Crispy Applewood Smoked Bacon

THIRD

SWEET SURPRISE!

CHILDRENS MENU 11.

ANGEL HAIR PASTA Garlic, Butter & Cheese Bread or CHICKEN TENDERS
French Fries & Fresh Fruit

CHOCOLATE SUNDAE Vanilla Bean Gelato