



## **EASTER BRUNCH**

**SUNDAY, APRIL 9<sup>TH</sup>, 2023**  
**MAIN DINING ROOM 11AM & 2PM**  
**UPSTAIRS DINING ROOM 12PM & 3PM**  
ADULTS \$85 ~ KIDS \$45

### **QUICK BITES**

Deviled Eggs · Cheese & Charcuterie Board

### **SMOKED SALMON DISPLAY**

Cornichons · Capers · Red Onions · Dill Crème Fraiche · Cream Cheese · Crostini

### **RAW BAR DISPLAY**

Shrimp Cocktail · Oysters on the Half Shell · Crab Claws

### **HOT BREAKFAST**

Assorted Quiches · Scrambled Eggs · Applewood Smoked Bacon ·  
Maple Sausage Breakfast Links · Cinnamon Pain Perdu · Vanilla Maple Syrup

### **SALADS & SOUP**

**FRESH FRUIT AND BERRIES (V)**

**CLASSIC CAESAR SALAD** Shaved Grana, Herb Toasted Crouton

**QUINOA SALAD** Orange, Asparagus, Peas, Arugula, Lemon Vinaigrette (V)

**SHE CRAB SOUP** Sherry, Crab Meat

### **CARVING STATION**

**HERB ROASTED BEEF TENDERLOIN**

**SORGHUM GLAZED HAM**

### **ENTRÉES**

**FARM VEGETABLE PASTA** Asparagus, Peas, Tomato, Pesto

**LOCAL FRESH CATCH** Butterbean Succotash

**CAROLINA SHRIMP AND GRITS** Yellow Grits, Tomato Bacon Jus

**FRIED CHICKEN** Honey Hot Sauce

### **SIDES**

Baked Macaroni & Cheese · Grilled Marinated Vegetables ·  
Parmesan-Herb Fingerling Potatoes · Bacon Braised Collard Greens

### **DESSERTS**

Milk Chocolate Orange Macaron · Strawberry Cheesecake Tart · Key Lime Cookies ·  
Double Chocolate Cupcakes · Brown Sugar Caramel Bars