

SUNDAY BRUNCH

ADULT \$45

CHILD \$22.5

5-12 years old
children 4 years and
younger complimentary

COLD BUFFET

Choose from

breakfast meats • fresh fruit • fruit and yogurt parfait
chia parfait • freshly baked european bakeries

In addition

individual salads and cold appetizers including
smoked & cured meats, gourmet cheese and seafood

after enjoying your entrée, visit our sweet table with fine pastries

visit our extended breakfast buffet with chef's

OMELET STATION

SMOKED SALMON FLATBREAD **GFA**

whipped herb cream cheese, scallions,
roasted tomatoes, capers

MAPLE WAFFLE

maple butter, fresh berries,
candied pecans

STUFFED SAVORY BRIOCHE FRENCH TOAST

prosciutto, gruyère, apple butter

MUSHROOM RAVIOLI **VEG VGA**

spinach, truffle cream,
pecorino cheese

JALAPEÑO CHORIZO GRAVY AND CHEDDAR BISCUITS*

accompanied by two over-easy eggs

BLUEBERRY-WALNUT SHORT STACK **VEG**

blueberry syrup, butter, whipped cream

BLACKENED SHRIMP PINE ISLAND SALAD **GF**

mango, papaya, strawberries,
candied pecans, feta, red onions,
poppyseed dressing

SHRIMP AND GRITS **GF**

creole sauce, scallions

GF Gluten-free item **GFA** Gluten-free available **VGA** Vegan item available **VEG** Vegetarian

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please notify your server if you have any food allergies or require special food preparation and we will be happy to accommodate your needs.

For parties of six or more, a 20% gratuity will automatically be added to your bill.

