Easter & Mother’s Day Brunch Menu

First course - choice of one

Fresh Fruit Salad
strawberries, pineapple, melon, mango, blackberries and blueberries,
topped with a dollop of Greek yogurt and pumpkin seed granola.

Grilled Grape Salad
arugula and romaine tossed with Great Hill blue cheese vinaigrette, grilled grapes, apples,
green onions and roasted pistachios. drizzled with a white balsamic vinegar reduction.

Warm Goat Cheese
hazelnut crusted goat cheese served over mixed greens with wine
poached Bermuda onions and apricot jalapeño vinaigrette.

White Gazpacho
with pickled shrimp, white grapes, cucumbers, almonds, and herbs

Second course - choice of one

Chilaquiles
tortillas topped with a roasted tomatillo salsa broth, queso fresco cheese, onion,
sour cream, cilantro, and chorizo. choice of Geechie Boy Mill grits or skillet potatoes.

Bannanas Foster French Toast
brioche toast dipped in a brown sugar-cinnamon batter and served with
cream cheese-rum crème anglaise, maple syrup and caramelized bananas.
served with a choice of applewood smoked bacon or organic chicken blueberry sausage.

Omelet
omelet made with caramelized onions, potatoes, broccoli, tomatoes, and Vermont white cheddar.
served with Geechie Boy Mill grits and a choice of applewood smoked bacon
or organic chicken blueberry sausage.

Southern Crab Benedict*
cornbread with two crabcakes, Canadian bacon, Poultry Junction Farms poached eggs, asparagus, and hollandaise. choice of grits or skillet potatoes.

Buttermilk Fried Chicken Breast
with a shallot black pepper gravy, served with
Yukon gold chive mashed potatoes and green beans.

Red Eye Shrimp and Grits
shrimp sautéed with smoked jalapeño bacon, leeks, and overnight herb tomatoes. Served over
Manchego cheese grits with a coffee bbq sauce

Hangtown Fry
open faced omelet with bacon, scallions, fried oysters, skillet potatoes,
fresh tomato, and house hot sauce

Lamb Shakshuka
Moroccan spiced lamb meatballs, Shakshuka sauce,
farm eggs, grilled baguette
Hanger Steak*
spice rubbed steak with poblano-green tomato jus, Hoop cheese fritters, and collard greens.

Vegetarian Crepes
crepes filled with goat cheese béchamel, leeks, kale, and mushrooms. topped with roasted tomato hollandaise and served with skillet potatoes and green beans.

*These items contain raw or undercooked foods. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Please notify us of any dietary restrictions or allergies even if the ingredient is not listed.

**Kids Menu - Served with a first course of fresh fruit salad $15.00**

French Toast
brown sugar-cinnamon French toast with maple syrup and applewood smoked bacon.

Scrambled Eggs
with cheddar cheese and applewood smoked bacon.

Fried Chicken Fingers
served with Yukon Gold mashed potatoes.

**Beverages**

Fresh squeezed orange juice 2.75
Lemonade or Limeade 2.50
Espresso, regular & decaffeinated 3.00
Cappuccino or Latte, regular and decaffeinated 3.50
Boquete Mountain Coffee, Charlotte, NC (available in retail 1lb bags for 16.00) 2.50
Hot Chocolate 2.50
Chocolate milk or regular milk 2.50
Iced tea, hot red zinger, chamomile, & Earl Grey teas 2.50
Coke, Diet Coke, Sprite, Ginger Ale 2.50
Panna Natural Spring Water 3.00
San Pellegrino Sparkling Water SM 3.00/LG 6.00
Mimosa with cava and fresh orange juice 6.50
Bloody Mary with hot pickled okra 8.50
House Cappuccino with Baileys and Frangelico 7.00