

Kitchen Notes

Sunday Brunch

June 4, 2017
9:00 a.m. to 2:00 p.m.

BREAKFAST

Made-to-Order Omelets

Applewood Smoked Bacon / Breakfast Sausage / Maple Blueberry Sausage

Griddle-Fried Breakfast Potatoes with Onions

Belgian Waffles / Pancakes / French Toast Made-to-Order with Maple Syrup

Biscuit Bar with Assorted Local Jams & Honey

Breakfast Pastries

Seasonal Cut Fruit & Berries

Anson Mills Grits / Homemade Country Sausage Gravy

SOUPS AND SALADS

Chicken Noodle Soup

Cilantro & Cane Vinaigrette

Artisan Greens

Apricot Orange Vinaigrette / Avocado Ranch / Sorghum Balsamic

Chef's Selection Seasonal Vegetables

Domestic & Imported Cheese / Charcuterie Meat Display

ENTRÉES

Roasted Salmon with Citrus Butter Sauce

Corn / Okra / Green Beans / Tomato / Red Onion / Leeks / Celery

CHILLED SEAFOOD DISPLAY

Peel-n-Eat Shrimp

Tennessee Cocktail Sauce / Lemon

CARVING STATION

Coffee Rubbed Tri Tip

Horseradish Comeback Sauce / Green Tomato Chimichurri

DESSERTS

Assorted Southern Pies & Petit Fours

Adults \$31.95 / Children (Ages 6-12) \$14.95 / Children (5 and under) Complimentary