



**\$61.00 per adult**  
**\$35.00 per child under 12 years of age**

***Brunch begins with a complimentary mimosa and selections from our multiple buffets including: diverse cheeses, fresh fruit, charcuterie, and fresh baked breads.***

**Asparagus and Chive Frittata**

Braised Swiss Chard, Chevre, Basil Crème Fraiche  
Apple Chicken Sausage, Hash Browns  
House-made Cornbread

**Braised Pork Shoulder Hash**

Sautéed Sweet Potato and Apple, Wilted Spinach, Dried  
Apricots, Crispy Parsnips, Two Eggs Any Style, Sauce Natural  
with Bacon, Hash Browns and House-made Cornbread

**Steak and Eggs Benedict**

Grilled Hangar Steak, Toasted English Muffin, Crispy  
Rosemary Red Potatoes Béarnaise Sauce, with Bacon  
and House-made Cornbread

**Chilled Smoked Salmon Filet**

House Smoked Honey Glazed Norwegian Salmon, Asparagus  
and Yellow Squash Ribbons, Baby Heirloom Tomato  
and Arugula Salad, Boursin Crème, Cheddar Lavash  
with Bacon, Hash Browns and House-made Cornbread

**Stuffed Scone French Toast**

House Baked Cranberry-Orange Scone, Blackberry  
Preserves, Molasses Whipped Cream, Vermont Maple  
Syrup, Apple Chicken Sausage, Hash Browns  
and House-made Cornbread

**Butter Poached Shrimp and Smoked Gouda Grits**

Butter Poached Black Tiger Shrimp, Poached Egg, Boar Bacon  
Chives, Old Bay Beurre Blanc, Bacon, Hash Browns  
and House-made Cornbread

***To complete your experience, indulge in our wide array of decadent treats from our pastry chef's dessert buffet.***



A 5.9% surcharge in addition to applicable state, local tax and a 2.7% forest service tax will be added to your bill.  
A 20% service charge will be added to parties of 6 or more. \*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.