



Easter Brunch

SUNDAY APRIL 17, 8AM-3PM

SET MENU FIXED PRICE, NO REGULAR MENU
OPEN FOR DINNER 4PM-10PM • REGULAR MENU WITH
FEATURED SPECIALS • NOW ACCEPTING RESERVATIONS

.....
**HOMEMADE ASSORTED PASTRIES
FROM OUR BAKERY TO SHARE**
.....

AMUSE-BOUCHE
Chef's Fine Herb Deviled Eggs
.....

- CHOOSE ONE -
Three Eggs Your Way

choice of bacon, ham, or sausage; roasted red bliss potatoes

-or-

Shrimp Ragout

chorizo andouille sausage, overnight smoked tomatoes,
fresh herbs, paprika butter, 2-year aged white cheddar grits

-or-

Triple Cream Brie Omelet

burgundy tomato ragout, roasted red bliss potatoes

-or-

Crab Cake Benedict

crispy pancetta, baby rocket, housemade sourdough muffin,
green herb hollandaise

-or-

Country Fried Chicken Thigh

scratch biscuit and gravy

- A LA CARTE SIDES -
\$6.5
.....

sausage • bacon • ham • fresh fruit • mixed berries
homefries • 2-year aged grafton cheddar grits

**KIDS MENU AVAILABLE FOR
12 YEARS AND UNDER**

\$39.95
PER PERSON

**NOT INCLUDING GRATUITY,
BEVERAGES AND TAX**

18% GRATUITY ADDED TO
PARTIES OF 6 OR MORE

*MENU ITEMS SUBJECT TO CHANGE

CASSIS

An 18% gratuity may be added for parties of 6 or more. Substitutions & additions may be subject to additional charge.
*Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illness.

