
*Thanksgiving
Brunch*



Thursday, Nov. 26

12pm - 6pm \$52 pp
Reservations Required, call 434.325.8100

Appetizers

SEASONAL FRUIT DISPLAY

ARTISANAL GREENS SALAD

Olives, Cucumbers, Carrots, Parmesan Cheese, Tomatoes,
Red Onions, Dried Cranberries, Croutons
Ranch Dressing, Blue Cheese Dressing & Assorted Vinaigrettes

LOCAL & DOMESTIC CHEESE DISPLAY

Dried Fruits & Berries
Honey, Pepper Jelly, Crackers & Breads

TABBOULEH SALAD

ROASTED ROOT VEGETABLE SALAD

Balsamic & Goat Cheese

SEAFOOD DISPLAY

Assorted Smoked Seafood, Poached Shrimp, Snow Crab Claws
Capers, Red Onions & Lemon
Cocktail Sauce, Horseradish & Herb Cream Cheese

Trimmings

SEASONAL VEGETABLE MEDLEY

WHIPPED SWEET POTATOES

SMASHED REDSKIN POTATOES

TRADITIONAL STUFFING

Entrées

OVEN ROASTED TURKEY

Giblet Gravy & Cranberry Sauce

PAPA WEAVER'S HERB CRUSTED
PORK LOIN

Braised Greens, Mustard BBQ

PAN SEARED SALMON

Pecan Wild Rice, Lemon & Dill Butter

CHEF'S CARVING STATION

Slow Roasted Prime Rib, Horseradish Cream

CHEF PREPARED EGGS BENEDICT
STATION

Farm Fresh Eggs, Canadian Bacon, Roasted Beef Tenderloin,
Smoked Salmon or Jumbo Lump Crab,
Wilted Spinach, Tomato & Fresh Herbs,
Classic Hollandaise

Desserts

WALNUT PUMPKIN CHEESECAKE

CHOCOLATE CHIP POUND CAKE

PECAN PIE

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.