



Easter Brunch

Mains

CARVED PRIME RIB
Au Jus, Horseradish, Rolls

CHEF ATTENDED OMELET STATION
*Ham, Bacon, Sausage, Peppers, Onions, Spinach,
Cheddar Cheese and Goat Cheese*

CHEF ATTENDED BELGIAN WAFFLE
*Chocolate Chips, Sprinkles, Whipped Cream, Chocolate Sauce, Maple
Syrup, Honey, Cherries, Blackberry Compote, Fresh Fruit*

Buffet

BACON & SAUSAGE
STONE GROUND GRITS
BISCUITS
BREAKFAST POTATOES
TOSSED GREENS
ASSORTED DEVILED EGGS

A La Carte Desserts

March 31st | 11am – 4pm
\$50 pp; 12 & Under \$25
Reservations Strongly Recommended
Call 434-325-8100 to Reserve