



Easter Brunch

Mains

CARVED PRIME RIB
Au Jus, Horseradish, Rolls

BELGIAN WAFFLE

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

Buffet

TOSSSED GREENS WITH ASSORTED DRESSINGS

FRESH FRUIT DISPLAY

BACON & SAUSAGE

SCRAMBLED EGGS

STONE GROUND GRITS

BISCUITS

FINGERLING POTATOES

PAN ROASTED SALMON, CHEF'S VEGETABLE,
DILL BEURRE BLANC

Dessert

CARROT CAKE

VANILLA CHEESECAKE WITH MIXED BERRIES

COOKIES AND BROWNIES

April 20 | 11am – 4pm

\$60 pp; 12 & Under \$25

Reservations Strongly Recommended

Call 434-325-8100 to Reserve