



Easter Brunch

Mains

CARVED HAM ^{GF}

Brown Sugar Glaze, Pineapple Chutney

BELGIAN WAFFLE

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

Buffet

TOSSED GREENS WITH ASSORTED DRESSINGS ^{V GF}

FRESH FRUIT PARFAITS ^{V GF}

SPINACH AND FETA QUICHE ^V

STONE GROUND GRITS ^V

BISCUITS ^V

MARBLE POTATOES ^V

CITRUS BAKED SALMON ^{GF}

Basmati Rice, Saffron Cream

BRAISED BEEF PAPPARDELLE

Blue Cheese, Pine Nuts, Arugula

Kitchen Special

EGGS BENEDICT

Dessert

VANILLA CHEESECAKE WITH MIXED BERRIES

COOKIES AND BROWNIES

CARROT CAKE

GF - Gluten Free | V - Vegetarian | VG - Vegan

April 5, 2026, 11:00am – 4:00pm; \$60 pp; 12 & Under \$25
Reservations Strongly Recommended, call 434-325-8100