## - EASTER BRUNCH -

\$75 PER PERSON WITH PASTRY AND BREAKFAST BREADS BASKET



LAMB MEATBALLS WITH MINT YOGURT DIPPING SAUCE

> NC SMOKED TROUT DIP WITH FRIED PITA

SCOTCH EGGS OVER ARUGULA WITH MUSTARD VINAIGRETTE

### - SOUP OR SALAD -

Choose one

BEEF CONSOMMÉ EN CROUTE | TOMATO GOUDA SOUP

SPINACH SALAD WITH STRAWBERRIES, WALNUTS, FETA, & BALSAMIC VINAIGRETTE

CAESAR SALAD

- ENTREES -Choice of entrée and 2 sides

TRADITIONAL CANADIAN BACON ENGLISH MUFFIN, POACHED EGGS, & HOLLANDAISE

CRABCAKE BENEDICT ENGLISH MUFFIN CRABCAKES POACHED EGGS AND HOLLANDAISE

FLORENTINE BENEDICT SAUTEED SPINACH AND MUSHROOMS, POACHED EGGS, & HOLLANDAISE ON AN ENGLISH MUFFIN

BISCUITS AND GRAVY HOUSE MADE SAUSAGE GRAVY OVER 2 BISCUITS WITH 2 FRIED EGGS AND POTATO OF THE DAY

WEEKLY QUICHE DU JOUR AND SALAD INDIVIDUAL HOMEMADE QUICHE WITH SMALL SIDE SALAD AND YOUR CHOICE OF DRESSING

Shrimp and Grits 5 Jumbo Shrimp with peppers and onions tossed in a Tasso gravy over white cheddar grits topped with an over easy egg and shaved parmesan

Smoked Salmon platter Smoked salmon with a toasted bagel, red onion, hardboiled egg, capers, and whole grain mustard

GRILLED ROSMARY LAMB CHOPS WITH SAUTEED KALE AND COUSCOUS

#### 20% GRATUITY WILL BE ADDED TO ALL PARTIES.

\*These menu items are cooked to order and may contain raw ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. - EASTER BRUNCH -

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**CROQUE MADAME** WITH TWO OVER EASY EGGS AND HOMESTYLE POTATOES

BLUEBERRY AND LEMON STUFFED FRENCH TOAST

**GRILLED SALMON** WITH ASPARAGUS, RICE AND LEMON VINAIGRETTE

**STEAK AND EGGS** GRILLED NY STRIP WITH EGGS COOKED TO YOUR LIKING, ASPARAGUS, AND HOLLANDAISE

> **SPANAKOPITA** WITH COUSCOUS, GRILLED ASPARAGUS, AND HOLLANDAISE

### - SIDES -

BREAD CHOICES WHEAT | WHITE | RYE | BAGEL | CROISSANT | BISCUITS | GLUTEN FREE TOAST

MEAT CHOICES BACON | SAUSAGE | LIVER MUSH | SEARED TOFU | TURKEY SAUSAGE

> POTATO OF THE DAY | GRITS | OATMEAL FRESH CUT FRUIT | PANCAKES

# - DESSERTS -Choice Of

CHOCOLATE STRAWBERRY FRAISIER | LEMON PIE WITH LEMON CURD GF FLOURLESS CHOCOLATE TORTE | CHOCOLATE CAKE

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