

Easter Brunch



\$55/PP + tax and gratuity
\$17 kids 10 and under
4 and under eat free

chillin'

TOSSED GARDEN SALAD STATION

rimmed w/iceberg wedges, vine ripened tomatoes, cucumbers, carrots, croutons and three dressings

TRADITIONAL CAESAR SALAD STATION

crisp romaine, shaved parmesan, fresh focaccia croutons and garlic mustard emulsion

MELANGE OF SEASONAL FRESH TROPICAL FRUITS

w/gran marnier fondue and pina colada custard

CREAMY CUCUMBER SALAD

white vinegar, dukes mayo, cider vinegar, sour cream and dill-**bam!**

SPINACH SALAD STATION

w/sugar and spice pecans, mandarin oranges, crumbled goat cheese, strawberries, bermuda onion and creamy cucumber salad saffron-orange vinaigrette

ISLAND STYLE LOBSTER & SHRIMP SALAD

poached tender lobster and shrimp w/fresh mango, papaya and creamy curried yogurt dressing

FARMERS MARKET CAPRESE'

vine ripe market tomatoes, housemade mozzarella w/prosciutto, shaved onion, sea salt, cracked black pepper, basil chiffonade, virgin olive oil, kalamatas, aged balsamic

let's brunch!

BASKETS OF BUTTERMILK BISCUITS & CROISSANTS

jams, butter, sausage gravy and honey butter

BAGUETTE FRENCH TOAST & BUTTERMILK PANCAKES

w/maple syrup and assortment of fresh berries

HICKORY SMOKED BACON & LINK SAUSAGE

CAPE FEAR FRITTATA & COUNTRY CASSEROLE

w/andouille, spinach, garlic, cheese and scallions **and...**buttermilk biscuit, scrambled egg, country ham and cheddar layer bake offering

LOCAL STONE GROUND GRITS

w/cheddar-jack cheese and jalapeno

the carvery

SLOW ROASTED & CHEF CARVED GARLIC-HERB CRUSTED PRIME RIB OF BEEF

w/cabernet au jus and creamed horseradish

SMITHFIELD SMOKED HAM

w/bourbon brown sugar glaze

salty vibes

SOUTHERN STYLE FRIED CHICKEN

a house favorite!

HERB CRUSTED RACK OF LAMB

w/garlic-rosemary jus-lie and mint jelly on the side

CREAMED COUNTRY SPINACH

parmesan, gouda, garlic and shallots

CHEF'S SELECTION OF ROASTED VEGETABLES

our chef's selection of the freshest vegetables of the season, oven roasted w/grilled asparagus, fresh herbs, salt, pepper, butter and parsley

GARLIC ROASTED REDSKIN POTATOES RISSOLE

SHORT RIB PAPPARDELLE

wide noodles, braised short rib, onions, mushrooms, burgundy beef glaze

LOCAL SALT-EASTER EDITION!

our chef's inspiration prepared from the freshest available seafood

PAN FRIED HERITAGE FARMS PORK LOIN SCALLOPINES

w/stewed honey crisp apples and calvados cream

patisserie

AN ARRAY OF PASTRIES, PIES, CAKES, TORTES, MINIATURES, BARS & COOKIES

confectionary delights!

FOR THE LITTLE ONES

-in addition to their full buffet-pasta alfredo, chicken tenders, burger sliders and french fries