

MAY 14, 2023 \ 11 AM - 4PM  
ADULTS \$55 \ KIDS 10 AND UNDER \$17 \ UNDER 4 FREE

# Mother's day

## BRUNCH BUFFET

### Cold Selections

#### **CARVED & DISPLAYED FRESH TROPICAL & DOMESTIC FRUITS OF THE SEASON**

artfully arranged w/lemon-poppysseed yogurt drizzle and Gran Marnier fondue

#### **CALIFORNIA CRAB AND AVOCADO SALAD**

vinegar and pepper-soaked cucumbers w/fresh dill creamy southern cole slaw

#### **GOURMET ASSORTMENT OF AMERICAN FIELD GREENS**

an array of toppings and dressings to build your perfect salad

#### **PLANKED WEDGES OF ICEBERG LETTUCE**

vine ripened tomatoes, cucumbers, carrot zest, bacon crisps and crumbled bleu cheese. adorned w/our chef's selection of housemade dressings, herbed buttermilk ranch, danish bleu cheese, balsamic vinaigrette and honey mustard

#### **CAESAR SALAD A'LA ROMANO**

crisp romaine lettuce w/garlic-mustard emulsion, herbed focaccia croutons and shaved romano

#### **SALT COLOSSAL SHRIMP COCKTAIL**

gently poached shrimp w/S64 famous spicy cocktail sauce

### Carving Board

#### **CHEF CARVED SLOW ROASTED PRIME RIB OF BEEF**

w/creamed horseradish, raw horseradish, au jus and assorted rolls

#### **BROWN SUGAR AND PINEAPPLE GLAZED VIRGINIA SMOKED HAM**

slow smoked and hand carved

### Mother's Day Favorites!

#### **SPINACH, TOMATO & GOAT CHEESE EGG CASSEROLE**

classic style with fresh spinach, ripe tomatoes, and goat cheese

#### **HICKORY SMOKED BACON & SAUSAGE**

#### **SCRAMBLED EGGS**

#### **CINNAMON & VANILLA BEAN FRENCH TOAST**

w/whipped butters, strawberry preserves and vermont maple syrup

#### **STONE GROUND LOCAL CHEDDAR GRITS**

#### **FRESH BUTTERMILK BISCUITS, SAUSAGE GRAVY & CROISSANTS**

#### **SOUTHERN STYLE FRIED CHICKEN**

#### **BUTTER BROILED FRESH FLOUNDER FILLET**

w/green tabasco beurre blanc and creole remoulade

#### **BBQ GLAZED ROAST LOIN OF CHESHIRE PORK**

slow smoked and herb roasted cheshire pork loin w/our house bbq glaze

#### **CHICKEN PASTA LOUISIANNE**

blackened chicken breast over penne and asiago cream, w/asparagus tips, grape tomatoes, and pancetta

#### **ROSEMARY AND GARLIC ROASTED RACK OF LAMB**

w/dijon-wild mushroom demiglace

#### **CREAMED YUKON GOLD POTATOES WITH GARLIC & CHIVES**

buttery mashed yukon gold potatoes w/roasted garlic and chives

#### **HERB ROASTED VEGETABLE MEDLEY & COUNTRY GREEN BEANS**

### Little Ones

#### **IN ADDITION TO BRUNCH SELECTIONS**

mini burger sliders, chicken tenders, french fries and ice cream novelties

### Confections

#### **A SALT 64 NEW TRADITION!**

...of a veritable smorgasbord of sweets!



visit [salt64.com](https://salt64.com) to make your reservations!  
RESERVATIONS REQUIRED