

BRUNCH MENU

SATURDAYS AND SUNDAYS • 11:30AM - 3:00PM

\$45 PER PERSON

Includes Coffee and Tea, Juices

BISCUIT & BEVERAGE TABLESIDE PRESENTATION

Buttermilk Biscuit with Honey, Lemon Curd and Strawberry Jam, Juices

FIRST COURSE

Choose One

FRUIT PLATTER

Honey Ricotta Cheese

SAUTEED CRAB CAKE

Portabella Cabbage Slaw

SPECK ALTO ADIGE

Dry Cured Smoked Ham and Artisan Bread

THE SOUTHERNER

Fried Green Tomato, Deviled Pimento Eggs

SMOKED SALMON AND SCHMEAR

Caper, Chive Spread and Toasted Bagel

AVOCADO TOAST

Fresh Avocado Smash, 'Everything But The Bagel Seasoning'

Rye, Wheat or White Toast

ENTRÉES

Choose One

NEW ORLEANS STYLE OMELET

Crab and Crawfish Omelet with Onions and Peppers

EGGS BENEDICT

Two Poached Eggs, Smoked Salmon, Hollandaise Sauce

BRAISED BEEF SHORT RIB

Short Rib, Scrambled Egg, Fontina Cheese in a Crepe

SPICY SOUTHERN FRIED CHICKEN

Waffle, Dark and Smokey Local Honey, Breakfast Potatoes

KAISERSCHMARREN

Large Pancake in Skillet and Peach Compote

Plain, Blueberry, Chocolate Chip, or Pecans

SEARED SALMON

Avocado, Roasted Heirloom Tomatoes, Basil Aioli

SHRIMP AND GRITS

Southern Style Grits with Seared Shrimp

MARINATED SKIRT STEAK

Crispy Potato Gnocchi, Bacon and Mushroom Stufato

CRISPY PORK BELLY

Brioche Bun, Pickled Vegetables, Fried Egg, Sidewinder Potatoes

DESSERT

A tiered array of confections straight from the Peabody Pastry Kitchen.