



Easter Brunch

APRIL 20, 2025

GARDE MANGER

BREAKFAST PASTRIES, FRESH CUT FRUIT, YOGURT & GRANOLA

SALAD BUFFET

ASSORTED TOPPINGS & DRESSINGS

SMOKED SALMON

CAPERS, RED ONION, TOMATOES, CUCUMBERS, WHIPPED CREAM CHEESE

CHEESE BOARD

DRIED FRUITS, LOCAL HONEY, CROSTINI

CHARCUTERIE

MOSTARDA, PICKLES, SPICED ALMONDS

COLD SHRIMP & CRAB CLAWS

COCKTAIL SAUCE, DILL AIOLI

SMALL PLATES

FRIED CHICKEN & WAFFLES

CORN BREAD WAFFLE, HOT HONEY

SMOKED HAM

BROWN SUGAR GLAZE, SWEET POTATO & PINEAPPLE HASH

SHEPHERD'S PIE

LAMB, CARROTS, PEAS, MASH YUKON

FISH & CHIPS

CORN DUSTED FRIED CATFISH, CAJON REMOLADE SAUCE

EGGS BENEDICT

ENGLISH MUFFIN, LOIN BACON, POACHED EGG, HOLLANDAISE

SHRIMP ÉTOUFÉE

HOLY TRINITY, CAROLINA GOLDEN RICE

FRITTATA

SPRING VEGETABLES, HERB CREMA

DESSERT DISPLAY



THE EMBERS

BLOWING ROCK

