

## BRUNCH MENU

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

\$46 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*

**SAUTÉED 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'  
on Multigrain 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*

**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.*