

MOTHER'S DAY BRUNCH

Sunday, May 10 | 8 AM – 2 PM

\$65+ per Adult | \$22+ per Child (Ages 6-12) | Complimentary for Children 5 and Under

*Taxes and 24% Gratuity not included in price. Reservations are not accepted; seating is offered on a first-come, first-served basis.

Freshly Baked Pastries & Seasonal Fruit

Assortment of House-Baked Pastries, Croissants & Chocolate Croissants, Muffins & Scones with Fruit Preserves & Whipped Butter

Yogurt Parfaits with Granola & Tropical Fruit Mélange

Southern Favorites

Deviled Eggs, Pimento Cheese with Bacon Jam

Crispy Local Oysters & Oysters on the Half Shell

Spicy Cocktail Shrimp & Smoked Salmon with Cocktail Sauce, Horseradish, Lemon & Crackers

Breakfast Classics

Fluffy Scrambled Eggs, Applewood Smoked Bacon, Chicken Apple Sausage

Scallion Cheddar Hashbrowns

Crustless Quiche Selections

Lobster, Gruyère & Spicy Tomato

Egg White with Spinach, Tomato, Basil & Mushroom

Chef's Features

Carved Black Pepper-Crusted Beef Tenderloin with White Cheddar Au Gratin Potatoes, Blistered Broccolini

Blackened Grouper with Smoked Gouda Grits & Tomato Pot Liquor

Lemon Pepper Chicken with Roasted Brussels Sprouts with Bacon & Hot Honey

Fresh Salads

Caesar Salad

Heirloom Tomato & Burrata

Desserts

Assortment of Vereen's & Petite Sweets

Key Lime Pie, Flourless Chocolate Torte, Strawberry Cheesecake,

White Chocolate Mousse with Raspberry

Kids' Corner

Fluffy Scrambled Eggs, Mixed Fruit Salad, Macaroni Salad, Tater Tots,

Chicken Tenders, Served with Honey Mustard and Barbeque

Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

20% service charge will be added to parties of 6 or more

