

# Easter Brunch 2017

11:00am-2:00pm

## SOUP OR SALAD

### Heirloom & Avocado Gazpacho

*Greek Yogurt / Diced Cucumber / Jalapeno-Cilantro Croutons*

### Blue Cheese Wedge

*Baby Iceberg Lettuce / Hard Cooked Quail Egg / Blue Cheese  
Red Onion / Bacon Crumble/ Carrots / Honey-Dijon Vinaigrette*

## ENTRÉE

### Goat Cheese-Pancetta Frittata

*Cage Free Brown Egg / Red Onion / 18 Hour House Cured Salmon / Dill Cream*

### Chicken Saltimbocca

*French Cut Chicken / Prosciutto Sage Wrap / Sun Dried Tomatoes  
Valencay Goat Cheese / Lemon Butter Drizzle / Two Grain Risotto*

### Filet & Egg (add \$10)

*Petite Filet Mignon / Pan Fried Egg / Slow Roasted Cipollini  
Sauce Choron / Pommes Maxim*

### Herb Poached Salmon

*Blue Stone Grits Cake with Crab Meat / Herb Beurre Blanc*

## DESSERT TRIO

*Chocolate Tiramisu / Raspberry Sorbet / Blueberry-Fig Pie*

**Adults \$39.95**

**Children (12 & Under) \$20**

*(Please see separate Children's Menu)*

*Live piano*

*with Ben Childress*

*\*Menu May be Subject to Change / Promotions Not Permitted  
Event Menu Available ONLY*