



New Year's Day Brunch 2019

\$42.95 Adults \$19.95 Kids

Breakfast

Assorted Breakfast Pastries
Scrambled Eggs (GF)
Biscuits & Homestyle Sausage Gravy
Maple & Cracked Black Pepper Bacon (GF)
Country Sausage Patties (GF)
Banana Bread Flapjacks, Pecans & Caramel Cinnamon Syrup
Spinach & Prosciutto Frittata, Cheddar Cheese, Chives

Soup & Salads

Winter Citrus Salad, Grapefruit, Blood Orange, Clementine, Lime, Citrus Yogurt
Poached Pear & Pecan Salad, Local Honey, Dried Cherries
Tossed Field Greens Salad, Carrots, Tomatoes, Feta Cheese, Olives, Greek Dressing
Selection of Charcuterie & Artisanal Cheeses

Entrees

Brussel Sprouts, Lemon, Garlic, Parmesan
Black Eyed Peas, Ham, Honey Cornbread
Southern Collard Greens, Pulled Ham, Roasted Onions, Roasted Garlic
Chicken Fried Steak, Country Gravy, Yukon Mashed Potatoes
Grandma's Meatloaf, Mushroom Gravy, Fried Onions
Smoked Pork Loin, Pomegranate Demi-Glace
Fried Catfish, Bacon Corn Fritters
Molasses Grilled Hen

Cooking Station

Omelets to Order
Smoked Prime Rib, Horseradish Cream, Au Jus

Desserts

White Chocolate - Cherry Bread Pudding, Brandied Cherries, Vanilla Custard
Buckeye Bars, Peanut Butter, Chocolate Crust (GF)
Mimosa Tartelette, Champagne - Blood Orange Curd, Fresh Raspberry
Sparkling Cupcake, Sparkling Wine Syrup, Vanilla Cake, Shaved Chocolate, Chantilly
Moon Pie, Graham Cookie, Marshmallow, Bittersweet Chocolate
Classic Cheesecake, Raspberry Coulis