

# Brunch Menu



## CHEESE AND CHARCUTERIE

Cheese Selection | Assorted Artisan Crackers | Bellegarde Loafs | Calabrese Salami | Prosciutto | Capocollo | Jams | Seedless balsamic Grapes | Candied Pecans  
\$11.5

## AVOCADO TOAST BAR

The Vessel: Multi Grain, Whole Wheat, Butter Bread and French Loaf  
The Toppings: Basil, Cherry Tomatoes, Smoked Salmon Cream Cheese Spread, Peppered Arugula, Red Onion, Charcuterie, Roasted Corn, Balsamic Drizzle  
\$14.5

## SMALL BITES

Chicken Salad Filo | Smoked Salmon Crostini | Stuffed Breakfast Mushrooms with A Spicy Aioli | Bacon Marmalade, Vidalia And Brie on Biscuit crisp | House Italian Sausage with fresh Mozzarella  
\$12.5

## FARM EGG OMELET BAR

Zucchini | Cherry Tomatoes | Red Onion | Portobello | Spinach | Blue Crab | Gouda | Mozzarella | Smoked Turkey | Basil  
\$12-\$16.5

## THE CLASSICS

*Continental Spread: Fresh Seasonal Fruit | Fruit filled Pastries | House made Buttermilk Biscuits | Bagels, English Muffins | Butter/Jam/Localpepperjelly (10.5)*

*Full Standard Breakfast: Egg Scramble | Breakfast Potatoes | Ground Stone Grits | Sausage, Bacon & Canadian Ham (22)*

*Tomato And Spinach Quiche With Smoked Gouda (8.5)*

*Roasted Berry And Brie Kale And Spinach Salad With A Balsamic Drizzle (7.5)*

*Ham And Brie Farm Egg Casserole (9.5)*

*Asparagus, Bacon And Gruyere Puff Pastry Tart (8.5)*

*Smoked Salmon Benedict With Sweet Potato Hash Browns, Capers And Red Onions On Brioche (13.5)*



## THE TASTE OF NEW ORLEANS

*Marinated Shrimp and Crab Remoulade salad with avocado and a lemon Dijon drizzle (10.5)*

*Creole Louisiana Style Shrimp and Grits with a creamy pan sauce (14.5)*

*Creole Lump Crab Cakes with a creole Dijon dill mustard, hash brown & mixed greens salad (15.5)*

*Grillades and Grits-slow cooked beef steaks in a red wine, shallot and rich tomato gravy served over creamy stone grits (13.5)*

*Chicken and sweet potato waffle with a sweet butter praline sauce (13.5)*

*Steak and Eggs: Korean marinated flank steak, easy farm eggs over a fried potato hash, Cajun hollandaise (18.5)*

*Fish and grits, Pan Seared Catch of the week over roasted corn and andouille grits with a lemon cream sauce (15)*

## THE SWEETS

*Banana foster french toast (8.5)*

*Creole cream cheese yogurt parfait trifles (5)*

*Praline spiced bundt cake (7.5)*

*Graham Fruit tart with a creole cream cheese and mascarpone filling and fresh seasonal berries (8.5)*

## MIMOSA BAR

*Prosecco or similar | Mixed Seasonal Fruit | Juices  
9.5-12.5 per person*

## BLOODY MARY BAR

*Charcuterie, Cocktail Shrimp, black olives, carrots, celery, pickled okra  
9.5-12.5 per person*