

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 Bar: 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 Shrimp and Grits with andouille and smoked tomatoes in a Louisiana style BBQ(butter based) cream sauce (14.5)

Creole Lump Crab Cakes with a creole Dijon dill mustard, hash brown & mixed greens salad (14.5)

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

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: Worcestershire-Balsamic-Dijon marinated NY strip, over easy farm eggs over a fried potato hash, Cajun hollandaise (15.5)

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, crawfish and hush puppy(seasonal items) garnish
9.5-12.5 per person*