

## CARVING STATIONS

### ROASTED TOP SIRLOIN

*fresh herbs and garlic, horseradish cream,  
red wine sauce*

### ROAST LEG OF LAMB ROULADE

*stuffed with italian sausage & fresh spinach,  
lamb jus*

## BREAD & PASTRIES

**MINI CHOCOLATE CROISSANTS**

**ALL BUTTER CROISSANTS**

**HOUSEMADE CHEDDAR BISCUITS**

**MINI BLUEBERRY & RASPBERRY MUFFINS**

## MAIN

### BELGIAN WAFFLE STATION

*fresh strawberries, salted caramel apple compote,  
whipped cream, chocolate sauce, maple syrup*

**FRIED CHICKEN WITH HOT HONEY**

**CAJUN ANDOUILLE SAUSAGE & PEPPERS *GF***

*presented with byrd mill grits*

**CRÈME BRULÉE FRENCH TOAST**

**VEGETABLE EGG CASSEROLE**

*peppers, onions & mushrooms*

## SALADS

**CAESAR SALAD**

**SEASONAL MIXED GREENS & LOCAL VEGETABLES**

**SEASONAL ROASTED VEGETABLE PLATTER**

**MUSTARD DILL POTATO SALAD**

## EGGS

**DEVILED EGGS** - classic; crab & old bay; bacon

**FARM FRESH SCRAMBLED EGGS**

**OMELETS** *made to order*

*Your choice of:*

*andouille sausage, turkey sausage, bacon  
bell peppers, mushrooms, onions, spinach,  
tomato, cheddar cheese, swiss cheese*

**Please place your omelet order with your Server.**

## SEAFOOD

**HOUSE-CURED GRAVLAX, PASTRAMI SALMON,  
SMOKED TROUT & FRESH BAGEL PLATTER**

*asst'd. cream cheeses, veggie, garlic & chive, salmon, plain*

**OLD BAY PEEL AND EAT SHRIMP**

**GRILLED SALMON IN A HONEY SOY GLAZE**

## SIDES

**APPLEWOOD SMOKED BACON**

**SMOKED TURKEY SAUSAGE**

**FRIED BREAKFAST POTATOES WITH ONIONS**

**RICH AND CREAMY GRITS**

**MAC & CHEESE**

**GREEN BEANS & CARROTS**

## DESSERTS

**CLASSIC CHEESECAKE**

**LEMON POSSET**

**MINI CHOCOLATE MOUSSE**

**CARROT CAKE**

**FRESH FRUIT PLATTER**

*AND MORE!*

### BEVERAGES INCLUDED WITH THE BUFFET:

**Coffee, Hot Tea, Iced Tea, Sodas**

## Easter BRUNCH BUFFET

**\$55\*** per person

**Kids aged 5 - 12: \$25\* | 4 & under: FREE.**

*\*Tax and gratuity are not included. A 20% Gratuity will be  
automatically added to the check.*

**PLEASE NOTE: THERE IS A STRICT TWO-HOUR SEATING LIMIT  
TO ENSURE ALL GUESTS MAY ENJOY THE EXPERIENCE.**

All menu items are subject to change according to seasonality and availability.

## RAW BAR

*a la carte + not included in the brunch buffet*

### OYSTERS

daily selection of oysters

smoked cocktail sauce, mignonette, lemon  
half dozen **18** /dozen **33**

### LITTLE NECK CLAMS

smoked cocktail sauce, mignonette, lemon  
half dozen **9** /dozen **16**

### JUMBO SHRIMP COCKTAIL

smoked cocktail sauce, lemon  
**15**

### CEVICHE

guacamole, plantain chips  
**15**

### CHILLED LOBSTER TAIL

horseradish crème, smoked cocktail sauce  
**18**

### BOATMAN'S PLATTER

oysters (6), chilled jumbo shrimp (6),  
lobster tail, ceviche, horseradish crème,  
smoked cocktail sauce, mignonette, lemon  
**58**

### WATERMAN'S TOWER

oysters (12), chilled jumbo shrimp (10),  
lobster tails (2), ceviche, horseradish crème,  
smoked cocktail sauce, mignonette, lemon  
**110**

## NON-ALCOHOLIC

<b>ESPRESSO</b>	<b>4.5</b>
regular/ decaf	
<b>DOUBLE ESPRESSO</b>	<b>6</b>
regular/ decaf	
<b>CAPPUCCINO</b>	<b>6</b>
<b>AMERICANO</b>	<b>4</b>
<b>MACCHIATO</b>	<b>4.5</b>
<b>AFFOGATO</b>	<b>8</b>
<b>JUICE</b>	<b>5</b>
orange, grapefruit, pineapple, cranberry	

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## GO BOTTOMLESS! SANGRIA | +29 PER PERSON

choice of red or white sangria; available as an  
add-on with the purchase of brunch.

*120-minute time limit per guest | non-shareable*

## BUBBLES AND JUICE

### FRENCH 75

gin, lemon, sparkling  
brut wine  
**14**

### BELLINI

peach fruit puree,  
sparkling wine  
**12**

### MIMOSA

oj, sparkling wine  
**12**

### KIR 8606

crème de mûre,  
sparkling brut wine  
**12**

## SUNDAY'S BEST BET

### MIMOSAS FOR THE TABLE

bottle of belle jardin sparkling wine  
and an assortment of juices  
**35**



## PITCHER THIS!

### SANGRIA

seasonal stone fruits and berries, brandy, wine  
*ask your server for today's mix.*

**GLASS 9.5 / CARAFE (SERVES 6) 42**

## TURN UP THE HEAT

### OYSTER SHOOTER 7

vodka, fresh shucked oyster,  
cocktail sauce, tabasco

### BLOODY MARY 12

*rim choices*  
tajin, old bay, citrus salt,  
cracked pepper spice

### MICHELADA 7

spiced tomato, lime, modelo especial

## GET CAFFEINATED.

### LONDON FOG

bulleit bourbon, earl  
grey tea, lemon juice,  
honey, whipped cream  
**14**

### THE FLATLINER

ketel one vodka, frangelico,  
bailey's irish cream, fresh  
pressed espresso  
**18**

