



Easter Brunch

Menu

\$45.99* per person

**not including tax and gratuity*

3-Course Meal Paired with our Penny Mimosa & Bloody Mary Bar

Appetizer

🌿 **Strawberry Spinach Salad**

Goat cheese, pecans, red onions, strawberries & balsamic vinaigrette

🌿 **Bloody Mary Oyster on the Half Shell**

Raw Chincoteague Oysters topped diced tomato, celery & bloody mary mix

🌿 **Lobster Bisque**

Old Bay Crackers

Sweet Corn Hushpuppies

Whipped honey butter

Entree

🌿 **Traditional Eggs Benedict**

Two poached eggs, Canadian bacon & hollandaise sauce over English muffins & roasted potatoes

🌿 **Smoked Salmon Benedict**

Two poached eggs, smoked salmon & dill hollandaise sauce over English muffins & roasted potatoes

🌿 **Lamb Chops**

English peas, roasted potatoes & mint Demi glace

Blueberry French Toast

Thick cut brioche bread, blueberry compote, roasted potatoes & whipped cream

🌿 **Shrimp & Grits**

Cheddar Stone Ground grits, asparagus tips & white wine pan sauce

Quiche Loraine

House made quiche with caramelized onions, swiss cheese and bacon

🌿 **Grilled Heritage Pork Chop**

Bone-in pork chop w/ potatoes au Gratin, sautéed asparagus & Whitehall Farms oyster mushroom and Dijon mustard cream sauce

🌿 **Rainbow Trout Imperial**

Pan Seared Flounder, rice pilaf, sautéed asparagus, lump crab meat & hollandaise sauce

Desserts

Strawberry Short Cake

Carrot Cake

Blueberry Scone

🌿 **Limoncello Flute**

Please no modifications or substitutions

** Consuming raw or uncooked food increases the chance of food borne illness*

On Parties of 6 or more we respectfully add a 20% gratuity

🌿 *Gluten free or can be made gluten free*

