Sunday, June 15 • Blue Ridge

12:00pm-3:00pm • \$64 Adults • \$30 Children 6-12 • Children 5 & younger free with adult buffet purchase

COLD DISPLAYS*

COASTAL SELECTIONS* gf

smoked salmon, poached shrimp, fresh-shucked oysters

CHARCUTERIE gf

hard salami, spicy capicola, mortadella, domestic cheese, herb-marinated roasted vegetables

SOUP & SALAD

MANHATTAN CLAM CHOWDER gf

applewood-smoked bacon, potatoes, tomatoes, celery, onions

SALAD BAR gf n

local mixed greens, spinach, tomatoes, cucumbers, chickpeas, artichokes, carrots, baby corn, cheddar cheese, mozzarella cheese, almonds, pecans, sunflower seeds

COMPOSED SALADS

KALE & QUINOA SALAD gf vg

chickpeas, sweet peppers, carrots, dijon vinaigrette

MARINATED WATERMELON SALAD gf

arugula, grilled feta, lime vinaigrette

GERMAN POTATO SALAD gf df

green onions, grain mustard, sherry vinegar

SPINACH SALAD gf

eggs, pickled onions, tomatoes, bacon dressing

GRILLED ASPARAGUS SALAD gf

roasted peppers, olives, parmesan cheese, caper vinaigrette

BLUE CHEESE WEDGE SALAD gf

applewood-smoked bacon, grape tomato, blue cheese crumbles, pickled red onion, housemade blue cheese dressing

CAPRESE SALAD gf n

baby spinach, heirloom tomato, marinated baby mozzarella, basil pesto, fresh herbs

HOT DISPLAYS

NASHVILLE HOT CHICKEN WINGS

hot sauce, garlic texas toast, blue cheese dressing

BEER-BATTERED COD

tartar sauce, lemon

GRILLED BRATS df

beer-braised peppers & onions

BREAKFAST ENCHILADA PIE gf

spicy chorizo, spanish rice, cheddar cheese

BLUEBERRY PANCAKES

APPLEWOOD-SMOKED BACON

FRIED GREEN TOMATOES

pimento cheese sauce

ROASTED BRISKET MACARONI & CHEESE

VEGAN BLACK BEAN & CHIPOTLE CHILI gf vg df

impossible meat, black beans, cilantro

BABY BACK RIBS

housemade carolina gold barbecue sauce, tabasco-fried shallots

SHRIMP & GRITS

COWBOY CASSEROLE

applewood-smoked bacon, fried potato wedges, tabasco aioli

ACTION STATIONS

ROASTED BEEF STEAMSHIP*

horseradish, horseradish cream, au jus

DAD'S BENEDICT*

barbecue pulled pork, poached egg, hollandaise

MADE-TO-ORDER OMELETS*

Gluten-friendly bread available upon request.

 $\it gf$ Gluten-Friendly | $\it vg$ Vegan | $\it df$ Dairy-Free | $\it n$ Contains Nuts/Peanuts

Menu items are subject to change. 20% service charge will be added to all parties of 8 or more.

*These items are served raw or undercooked or may contain raw or undercooked ingredients. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy.

OMNI GROVE PARK INN

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DESSERT STATIONS

BANANAS FOSTER gf

bananas, rum, brown sugar, butter

ICE CREAM SUNDAE BAR

assorted toppings

WHITE CHOCOLATE BREAD PUDDING

bourbon anglaise

CANDY STATION

SUGAR-FREE DESSERTS

GUAVA PANNA COTTA

BROWNIES

sugar-free ganache

GLUTEN-FRIENDLY DESSERTS

KEY LIME TART af

COCONUT MOELLEUX gf

WHOLE CAKES

GERMAN CHOCOLATE CAKE n

RUM BUNDT

INDIVIDUAL DESSERTS

BOURBON PECAN TART n

DOUBLE CHOCOLATE CHEESECAKE

PINEAPPLE UPSIDE-DOWN CAKE

APRICOT FRANGIPANE TART

SALTED CARAMEL BUTTER BAR

ANGEL FOOD CAKE

fruit compote

PEANUT BUTTER FUDGE n

MINI CUPCAKES

assorted

PIE

CHERRY

PEACH

PECAN n

COOKIES

CHOCOLATE CHIP

OATMEAL RAISIN

MONSTER

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