

Roaring '20s

BRUNCH BUFFET

September 28, 2025 • Blue Ridge

12pm-2:30pm • \$55 Adults • \$25 Children 6-12 • Children 5 & younger / Free with adult buffet purchase

Cold Displays

COASTAL SELECTION* *gf*

poached shrimp, steamed mussels

CHARCUTERIE

hard salami, soppressata, spicy capocollo, mortadella, assorted cheeses

ROASTED GARDEN VEGETABLES *gf vg*

seasonal, balsamic reduction

MARINATED SEAFOOD SALAD *gf*

roasted corn, bell pepper, red onions, cilantro, lime

CLASSIC DEVEILED EGGS *gf*

ASSORTED TEA SANDWICHES

Composed Salads

PICKLED CUCUMBER SALAD *gf vg*

vidalia onion, carrot, rice wine vinaigrette

WEDGE SALAD *gf*

blue cheese crumbles, applewood-smoked bacon, grape tomatoes, green onions, blue cheese dressing

WALDORF SALAD *gf n*

grapes, walnuts, apples, celery, lemon yogurt dressing

SOUTHERN MACARONI SALAD

pasta, eggs, mustard, peppers, scallions

Salad Bar

BUILD-YOUR-OWN SALAD *gf n*

local mixed greens, spinach, tomatoes, cucumbers, chickpeas, artichokes, cheddar cheese, carrots, almonds, sunflower seeds, herb croutons, assorted dressings

Hot Items

OYSTERS ROCKEFELLER

CHICKEN CORDON BLEU

country ham, mornay sauce

QUICHE LORRAINE

applewood-smoked bacon, swiss cheese, caramelized onions, flakey crust

MACARONI & CHEESE

CHEESE BLINTZES

caramelized orange marmalade

BLUEBERRY PANCAKES

APPLEWOOD-SMOKED BACON *gf*

MAPLE SAUSAGE LINKS *gf*

CRISPY FRIED OKRA

tabasco aioli

SUMMER SUCCOTASH *gf*

tomatoes, peppers, butter beans, corn

LOWCOUNTRY RICE PURLOO

smoked sausage, shrimp, tomatoes

MASHED POTATOES

sour cream, green onion

CREAM OF MUSHROOM SOUP *gf*

chives

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Action Stations

**GARLIC-STUDDED
STEAMSHIP ROUND OF BEEF*** *gf*
horseradish cream, natural au jus, fresh thyme

APPLEWOOD-SMOKED HAM
pineapple glaze

OMELETS* *gf*

EGGS BENEDICT*

Gluten-Friendly Desserts

MONSTER COOKIES *gf*

COCONUT MACAROONS *gf*

**CHOCOLATE ALMOND CAKE
WITH GANACHE** *gf n*

BRANDY PANNA COTTA *gf*
blueberry compote

VERRINE *gf*
dark chocolate, caramel

Sugar-Free Desserts

BROWNIE
maltitol

RED VELVET MINI CUPCAKE

Dessert Stations

BANANAS FOSTER *gf*
bananas, rum, brown sugar, butter

ICE CREAM SUNDAE BAR *n*
assorted candies and toppings

**WHITE CHOCOLATE
CARAMEL BREAD PUDDING**
vanilla anglaise

Whole Desserts

PIES *n*
cherry, pecan, apple

CAKES
lemon rum bundt, chocolate bundt with ganache

Individual Desserts

NY-STYLE CHEESECAKE MINI
macerated mixed berries

CHOCOLATE GANACHE TART

CHAMPAGNE CUPCAKE

LEMON OLIVE OIL MADELEINE

OPERA CAKE BITE *n*

CHOCOLATE-DIPPED STRAWBERRY

BROOKIES

NUTELLA POT DE CRÈME *n*

CHOCOLATE CHIP COOKIES

Gluten-friendly bread available upon request.

gf Gluten-Friendly | *vg* Vegan | *df* Dairy-Free | *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.