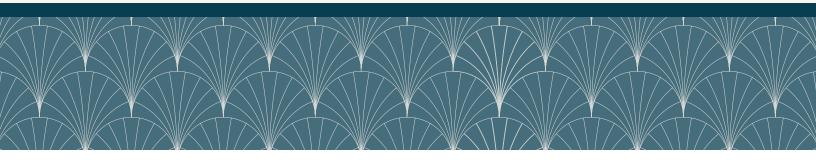
Roaring 20, BRUNCH BUFFET



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 af va

seasonal, balsamic reduction

MARINATED SEAFOOD SALAD af

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

CLASSIC DEVILED 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 af

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

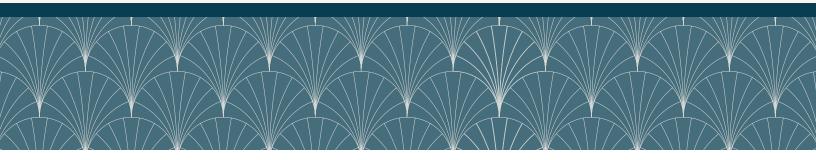
sour cream, green onion

CREAM OF MUSHROOM SOUP af

chives



Roaring 20, BRUNCH BUFFET



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 af n

BRANDY PANNA COTTA af

blueberry compote

VERRINE af

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.

 $\it gf$ 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.

