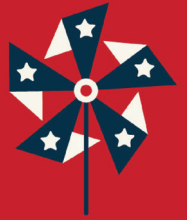


HAPPY LABOR DAY



Sunday, August 31st 2025 • Blue Ridge

12pm-3pm • \$55 Adults • \$24 Children 6-12 • Children 5 & younger / Free with adult buffet purchase.

Cold Displays

COASTAL SELECTION* *gf*

poached shrimp, steamed mussels, freshly shucked oysters

CHARCUTERIE

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

ROASTED GARDEN VEGETABLES *gf vg*

seasonal, balsamic reduction

SEAFOOD SALAD *gf*

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

Composed Salads

MARINATED WATERMELON SALAD

blueberries, feta, arugula, lemon vinaigrette

EGG SALAD

mustard, pickles, onions, dill

WEDGE SALAD *gf*

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

STRAWBERRY PANZANELLA SALAD

tomatoes, mint, parmesan, croutons, basil vinaigrette

YUKON POTATO SALAD *gf*

mustard, mayonnaise, applewood-smoked bacon, scallions

SUMMER QUINOA SALAD *vg*

edamame, roasted corn, tomatoes, chili lime vinaigrette

CREAMY COLESLAW *gf*

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

Entrées

SHRIMP & GRITS *gf*

barbecue-spiced shrimp, tasso gravy

CORNMEAL-CRUSTED CATFISH

lemon-dill tartar sauce

PORK RIBS

barbecue sauce, fried onions

CRISPY BUTTERMILK-FRIED CHICKEN

ranch, hot sauces

CHORIZO & PEPPER JACK FRITTATA *gf*

SIDES

BROWN SUGAR BAKED BEANS *gf*

MEXICAN STREET CORN *gf*

chili & lime spice, cotija cheese

POTATO CASSEROLE

MACARONI & CHEESE

five cheeses, parmesan crust

SUMMER SUCCOTASH *gf*

APPLEWOOD-SMOKED BACON

BRAISED COLLARD GREENS *gf*

LOCAL CORN CHOWDER SOUP *gf*



HAPPY LABOR DAY



Action Stations

ROASTED STEAMSHIP OF BEEF* *gf*
horseradish cream, natural au jus, fresh thyme

OMELET STATION
meats, cheeses, vegetables

Dessert Stations

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

ICE CREAM SUNDAE BAR *n*
assorted candies, toppings

BLUEBERRY LEMON BREAD PUDDING
vanilla anglaise

CANDY STATION
assorted candies

Whole Desserts

PIES *n*
apple, cherry, pecan

CAKES
chocolate bundt with chocolate ganache,
hummingbird cake with cream cheese icing

Individual Desserts

BOURBON PECAN TART *n*

GERMAN CHOCOLATE SHOOTER

CHOCOLATE CHUNK COOKIES

KEY LIME MERINGUE TARTS

ASSORTED MINI CUPCAKES

OATMEAL COOKIE SANDWICHES

MINI CHEESECAKE BITES

Gluten-Friendly Desserts

MONSTER COOKIES *gf n*

COCONUT ALMOND CAKE *gf n*

CHOCOLATE ALMOND CAKE *gf n*

GREEN TEA PANNA COTTA *gf*

Sugar-Free Desserts

BROWNIE
maltitol

VERRINE *gf*
roasted peach cobbler,
gluten-friendly cinnamon crumble, maltitol

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.