

Seasonal BRUNCH BUFFET

Saturdays • Blue Ridge

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

SEAFOOD ON ICE

CITRUS POACHED SHRIMP* *gf*

HOUSE-SMOKED TROUT* *gf*
pastrami spice

STEAMED MUSSELS* *gf*
citrus / white wine / garlic

COMPOSED SALADS

QUINOA & CHICKPEA TABOULEH *gf vg*
tomatoes / mint / garlic / lemon juice

BABY KALE *gf n*
dried cherries / spiced pecans / goat cheese
sherry vinaigrette

GROVE PARK *vg*
carrots / tomato / radish / pumpkin seeds
champagne dressing

WEDGE
blue cheese / applewood-smoked bacon / tomato / scallions

WALDORF *n*
apples / grapes / walnuts / celery / citrus yogurt dressing

TRADITIONAL POTATO
applewood-smoked bacon / scallions / dijon

SEASONAL FRUIT *gf vg*

CULINARY DISPLAY

OYSTERS ROCKEFELLER* *gf*
spinach / garlic / onions

IMPORTED & DOMESTIC CHEESE

CHARCUTERIE
cured meats / sausage / flatbread

BREADS & BAGELS
gluten-friendly available

ROASTED VEGETABLES *gf vg*

ACTION STATION

CARVED STEAMSHIP OF BEEF* *gf*
horseradish cream / au jus

MADE-TO-ORDER OMELET* *gf vg*
applewood-smoked bacon / sausage / peppers / jalapeño
tomato / onion / cheddar / mozzarella

EGGS BENEDICT*
barbecue pulled pork / lump crab / sautéed spinach
biscuit / english muffin / hollandaise

SMOKED ATLANTIC SALMON* *gf*
capers / tomato / cucumber / red onion / cream cheese

BISCUITS & SAUSAGE GRAVY *gf*

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.

Seasonal BRUNCH BUFFET

HOT CULINARY DISPLAYS

BANANA BREAD FRENCH TOAST

CHEESE BLINTZ

berry compote

BUTTERMILK PANCAKES

BREAKFAST POTATO CASSEROLE *gf*

scallions / swiss cheese

STONE-GROUND GRITS

sharp cheddar cheese

SCRAMBLED EGGS *gf*

BAKED OATMEAL CRUNCH *vg*

granola / berry compote

COUNTRY LINK SAUSAGE

APPLEWOOD-SMOKED BACON

BUTTERMILK FRIED CHICKEN

CRISPY CORNMEAL CATFISH

tartar sauce

GRIT CAKES

tasso ham gravy

MAC & CHEESE

CHEF'S SELECT VEGETABLES *gf vg*

DESSERT ACTION STATION

BANANAS FOSTER *gf*

bananas / rum / brown sugar / butter

BREAD PUDDING

vanilla anglaise

ICE CREAM SUNDAE *n*

assorted candies / toppings

PIES & CAKES

APPLE PIE

PECAN PIE *n*

SEASONAL PIE

CHEESECAKE

CHOCOLATE CAKE

INDIVIDUAL DESSERTS

KEY LIME TART

BROWNIE BARS

BOURBON & PECAN TART *n*

RASPBERRY FRANGIPANE CAKE *n*

CHOCOLATE MOUSSE VERRINE

GLUTEN-FRIENDLY DESSERTS

COCONUT MOELLEUX *gf n*

CHOCOLATE ALMOND CAKE *gf n*

CUPCAKES *gf*

COOKIES *gf*