

Sunday BRUNCH.

Sunday Brunch Buffet • Blue Ridge

12:00pm-2:30pm • \$58 Adults • \$25 Children 6-12

Complimentary for children 5 & under, with paying adult

STATIONS

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

OMELET* *gf*
tomato, onions, peppers, jalapeños, applewood-smoked bacon, sausage, cheddar, mozzarella

EGGS BENEDICT*
canadian bacon, hollandaise, biscuit

ATLANTIC OAK-SMOKED SALMON* *gf*
radish, caper, dill, sriracha, feta, multi-grain toast

BISCUITS & SAUSAGE GRAVY

CHAFERS

SCRAMBLED EGGS* *gf*

CHEESE BLINTZ
berry compote

BREAKFAST POTATO CASSEROLE *gf*
cheddar, sour cream, onion, garlic

BUTTERMILK PANCAKES

COUNTRY LINK SAUSAGE *gf*

APPLEWOOD-SMOKED BACON *gf*

MAC & CHEESE

BUTTERMILK FRIED CHICKEN

CHEF-SELECTED VEGETABLE *gf*

SHRIMP & GRITS CAKES
tasso gravy

SEAFOOD ON ICE

CITRUS-POACHED SHRIMP* *gf*

STEAMED MUSSELS*
white wine, garlic, herbs, lemon

COMPOSED SALADS

HEIRLOOM CAPRESE SALAD
heirloom cherry tomatoes, fresh mozzarella, basil, balsamic reduction

WEDGE SALAD *gf*
blue cheese, applewood-smoked bacon, tomato, scallions

KALE BERRY SALAD *gf n*
candied walnuts, goat cheese, berries, red wine vinaigrette

YUKON POTATO SALAD *gf*
eggs, scallions, dijon

GROVE MARKET SALAD *gf*
radish, cucumber, pepper, pumpkin seeds, feta, champagne vinaigrette

QUINOA & CHICKPEA TABOULEH *gf vg*
cucumbers, mint, tomato, garlic, lemon juice

CULINARY DISPLAYS

IMPORTED & DOMESTIC CHEESES
cured meat, antipasti, grain mustard

BALSAMIC ROASTED VEGETABLES *gf vg*
herb-marinated

OYSTERS ROCKEFELLER
spinach, garlic, cream, parmesan

SOUP

SEAFOOD BISQUE
shrimp, crab, clams, mussels

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.

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DESSERTS ACTION STATIONS

BANANAS FOSTER *gf*

BREAD PUDDING

vanilla anglaise

ICE CREAM SUNDAE

INDIVIDUAL DESSERTS

BROWNIE BARS

BOURBON PECAN TARTS *n*

COOKIES

ASSORTED MINI CUPCAKES

FRANGIPANE CAKE

CHOCOLATE MOUSSE VERRINE

PANNA COTTA

fresh fruits

PIES

APPLE

PECAN *n*

SEASONAL

CAKES

CHEESECAKE

CHOCOLATE

GLUTEN-FRIENDLY

KEY LIME TARTS

COCONUT MOELLEUX *n*

CHOCOLATE ALMOND CAKE *n*

MONSTER COOKIES

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