

# 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-SMOKE SALMON\*** *gf*

radish, caper, dill, sriracha, feta, multi-grain toast

### **BUISCUITS & 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-SMOKE BACON** *gf*

### **MAC & CHEESE**

#### **BUTTERMILK FRIED CHICKEN**

#### **CHEF-SELECTED VEGETABLE** *gf*

#### **SHRIMP & GRITS CAKES**

tasso gravy

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.

### 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

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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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**OMNI**  
GROVE  
PARK INN