



LABOR DAY *Brunch*



Sunday, September 6, 2026 • Blue Ridge

12pm-3pm • \$60 Adults • \$25 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

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*



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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*

ACTION STATIONS

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

OMELET STATION
meats, cheeses, vegetables

DESSERT

BREAD PUDDING
vanilla anglaise

BANANAS FOSTER STATION

ICE CREAM SUNDAE STATION

CANDY STATION

ASSORTMENT OF PIES

CHEF'S SELECTION OF CAKES

PASTRIES
assorted tarts, cookies, pound cake, cupcakes,
brownies, blondies

GLUTEN-FRIENDLY
monster cookie, verrine of the day, coconut moelleux,
chocolate almond cake, chocolate mousse

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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