

Roaring '20s

BRUNCH BUFFET

September 27, 2026 • Blue Ridge

12pm-2:30pm • \$58 Adults • \$25 Children 6-12 • Children 5 & younger / Free with adult buffet purchase

Cold Displays

COASTAL SELECTION* *gf*

poached shrimp, steamed mussels

CHARCUTERIE

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

ROASTED GARDEN VEGETABLES *gf vg*

seasonal, balsamic reduction

MARINATED SEAFOOD SALAD *gf*

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

CLASSIC DEVEILED EGGS *gf*

ASSORTED TEA SANDWICHES

Composed Salads

PICKLED CUCUMBER SALAD *gf vg*

vidalia onion, carrot, rice wine vinaigrette

WEDGE SALAD *gf*

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

WALDORF SALAD *gf n*

grapes, walnuts, apples, celery, lemon yogurt dressing

SOUTHERN MACARONI SALAD

pasta, eggs, mustard, peppers, scallions

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

Hot Items

OYSTERS ROCKEFELLER*

CHICKEN CORDON BLUE

country ham, mornay sauce

TARRAGON DILL-CRUSTED SALMON*

asparagus, hollandaise

QUICHE LORRAINE

applewood-smoked bacon, swiss cheese, caramelized onions, flaky crust

CHEESE BLINTZES

caramelized orange marmalade

BLUEBERRY PANCAKES

APPLEWOOD-SMOKED BACON *gf*

MAPLE SAUSAGE LINKS *gf*

MACARONI & CHEESE

CRISPY FRIED PICKLES

rémoulade sauce

SUMMER SUCCOTASH *gf*

tomatoes, peppers, butter beans, corn

CHEDDAR POTATO AU GRATIN

CREAM OF MUSHROOM SOUP *gf*

chives

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Action Stations

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

APPLEWOOD-SMOKED HAM
pineapple glaze

OMELETS* *gf*

EGGS BENEDICT*

Gluten-Friendly Desserts

MONSTER COOKIES *gf*

COCONUT MACAROONS *gf*

**CHOCOLATE ALMOND CAKE
WITH GANACHE** *gf n*

BRANDY PANNA COTTA *gf*
blueberry compote

VERRINE *gf*
dark chocolate, caramel

Sugar-Free Desserts

BROWNIE
maltitol

RED VELVET MINI CUPCAKE

Dessert Stations

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

ICE CREAM SUNDAE BAR *n*
assorted candies and toppings

**WHITE CHOCOLATE
CARAMEL BREAD PUDDING**
vanilla crème anglaise

Whole Desserts

PIES *n*
cherry, pecan, apple

CAKES
lemon rum bundt, chocolate bundt with ganache

Individual Desserts

NY-STYLE CHEESECAKE MINI
macerated mixed berries

CHOCOLATE GANACHE TART

CHAMPAGNE CUPCAKE

LEMON OLIVE OIL MADELEINE

OPÉRA CAKE BITE *n*

BROOKIES

NUTELLA POTS DE CRÈME *n*

CHOCOLATE CHIP COOKIES

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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