

Mother's Day BRUNCH

\$75 pp | 12 & under 1/2 price
SUNDAY, MAY 10, 2026 | HOURS 10 AM - 2PM

appetizers

LITTLE GEM CAESAR SALAD

HOUSE MADE DRESSING, FOCACCIA CROUTONS, PARMESAN, CHERRY TOMATOES, PICKLED RED ONION, FRESH HERBS

SEASONAL SLICED FRUIT AND BERRIES

ARTISANAL CHARCUTERIE AND CHEESE DISPLAY

CRUSTY BREADS

AVOCADO TOAST

SALSA MACHA, MARINATED FETA, LOCAL SPROUTS

CAVIAR DEVILED EGGS

stations

OMELETS

MADE TO ORDER

CUSTOM OMELETS WITH A WIDE SELECTION OF GOURMET TOPPINGS INCLUDING APPLEWOOD SMOKED BACON, MESQUITE TURKEY, SAUSAGE, SPINACH, TOMATO, ROASTED MUSHROOM, AGED CHEDDAR, MOZZARELLA AND MORE

CITRUS-HERB ROASTED ATLANTIC SALMON

CARVING STATION

CHAMPAGNE BEURRE BLANC, CUCUMBER DILL RELISH

FILET OF BEEF DIANE

ACTION STATION

SEARED BEEF TENDERLOIN, CLASSIC DIANE SAUCE

entrees

SOFT SCRAMBLED EGGS

SMOKED BACON

BUTTERMILK FRIED CHICKEN

HARISSA HONEY, DILL RANCH

CHEDDAR CREAMED GRITS

GRILLED JUMBO ASPARAGUS

GRILLED LEMON & TARRAGON VINAIGRETTE

CRISPY HERB MARBLE POTATOES

PEACHES AND CREAM FRENCH TOAST

VANILLA ANGLAISE, CARAMELIZED PEACHES, BROWN SUGAR OAT STREUSEL

BREAKFAST PASTRY

ASSORTED CROISSANTS AND MUFFINS

kids' brunch garden

CHICKEN NUGGETS

MAC & CHEESE

BROCCOLI

MINI PANCAKES BAR

desserts

CHOCOLATE LAYER CAKE | BANANA OREO CHEESECAKE
VANILLA STRAWBERRY PANNA COTTA | FLORAL CUPCAKES | LEMON TARTS