

# Easter Brunch 2018

11 am - 3 pm | \$45 per person plus tax

KOMBUCHA, BLOODY MARY, MIMOSA, & SMOOTHIE BAR

## Our Daily Bread

Our Daily Bread Sticky Buns Soaked In Red Eye Sorghum Syrup

### 1ST COURSE Choose 1

#### Spring Asparagus V

country ham, egg custard sauce,  
cornbread crumbles

#### Artichoke Soup

heirloom spinach, lemon cream, toasted  
mushrooms

#### Shrimp & Fennel Salad

apples, blood oranges, creamed honey  
dressing

### 2ND COURSE Choose 1

#### Bison Oxtail Short Stack

sunny side up farm egg, blueberry and  
thyme marmalade

#### Braised Lamb Shank

goat cheese grit cake, sunny side up farm  
egg, tomato-basil chow chow

#### Crispy Stuffed French Toast V

raspberry, cream cheese, and truffle honey  
maple syrup

#### Maple Wood Smoked Salmon

sweet potato and radish hash, tarragon  
custard sauce

#### Whole Roasted Trout

sweet peas, carrots, hominy puree

#### Greens and Grains V

crispy goat cheese grit cake, sunny side up  
farm egg, greens tossed in tomato-basil  
chow chow

### 3RD COURSE Choose 1

#### Coconut Cake

almond cream, strawberry caramel sauce

### CHILDREN MENU age 10 & under \$12

#### Bacon, Scrambled Eggs, Fruit

#### French Toast, Bacon, Fruit

V Vegetarian