

# Easter Brunch



## **Chef Attended Stations**

Carved Herb Butter Roasted New York Strip, Au Jus, Horseradish, Pearl Onion Jam

Maple Glazed Ham, Whole Grain Dijon Aioli

Omelet Station with a Selection of Fresh Vegetables, Cheeses and Meats

## **Chilled Seafood Display**

Citrus Poached Shrimp, Lemon Remoulade, Cocktail Sauce

**Oysters on the Half Shell, Traditional Sauces** 

Smoked Trout, Traditional Accompanimentseats

## Salads and More

Southern Charcuterie Board, Pickled Vegetables, Smoked Meats, Cheeses,

**Grilled Vegetable Selection** 

Fresh Spring Salad Bar, Assorted Toppings and Dressings

Spring Harvest Salad, Goat Cheese, Cucumber, Carrot Curls, Toasted Almond, Citrus Champagne Dressing

## Classic Sides

**Thyme and Lemon Fingerling Potatoes** 

**Roasted Green Beans with Bacon and Onions** 

**Smoked White Cheddar Mashed Potatoes** 

Applewood Smoked Bacon, Swaggerties
Sausage

**Sweet Potato and Corn Hash** 

#### Mains

Seared Atlantic Salmon, White Bean Ragout

Herb Roasted Chicken Quarters with Brandy and Wild Mushroom Stew

**Bourbon and Brown Sugar Pork Loin** 

## **Sweets**

Citrus Custard Chocolate Pretzel Tart Strawberry Shortcake Pecan Pie Red Velvet Cake

Hot Waffle Bar, Assorted Toppings and Hot Syrup

Call 865-522-2600 for Reservations

11:00am - 2:00pm

Adults: \$55, Children 6-12: \$29, Children under 6: Free Plus Tax and 20% Gratuity

\*\*No Coupons or Discounts\*\*