



Brunch Buffet Menu

\$39 per person

Select One (1) Salad and (2) Two Entrées

(Include Home Fries + Illy Coffee & Damann Hot Tea)

Extra Entrée Add +9 per person OR Extra Salad Add +6 per person OR Add Sides Priced Per Person

ADDITIONAL BEVERAGES AVAILABLE

Fresh Squeezed Orange +2pp

Fresh Squeezed Grapefruit Juice +2pp

SALADES

SALADE CAESAR (gf)

Romaine Hearts / Radicchio / Parmesan / Croûtons / Lemon-Anchovy Dressing

SALADE de FRUIT (gf/vg)

Pineapple / Melons / Seasonal Berries

SALADE VERTE (gf/vg)

Mixed Greens / Cherry Tomatoes / Cucumbers / Croûtons / Shallot Vinaigrette

ENTRÉES

“PAIN PERDU”

Brioche French Toast Bread Pudding / Crème Chantilly / VA Maple Syrup

“CROISSANT au JAMBON”

Fresh Baked Croissant / Ham / Scrambled Organic Eggs / Brie

PAILLARD de POULET aux TRUFFES (gf)

Amish Chicken Breast Cutlet / Black Truffle Mushroom Jus

SAUMON POÊLÉ (gf)

Sautéed Atlantic *Salmon / Shrimp Bisque Sauce / Herbs

GÂTEAUX DE CRABE à LA BASTILLE +12pp

Fresh Lump Crab Cakes / Hollandaise Sauce

ŒUFS BROUILLÉS à La NORVÉGIENNE

Parisian Style Scrambled Organic Eggs / Norwegian Smoked Salmon / Brioche
Chives / Pickled Shallots / Crème Fraiche

“ONGLETS aux ŒUFS” (gf)

Angus Hanger *Steak - Sliced / Scrambled Organic Eggs / Herbed Butter Sauce

QUICHE LORRAINE

Warm Bacon & Gruyère

SIDE ADDITIONS

Seasonal Vegetables +5pp

Fresh Baked Mini Croissants & Pain au Chocolat +3pp

Housemade Buttermilk Biscuits / Whipped Honey Butter +3pp

Housemade Seasonal Muffins +3pp

Valrhona Dark Chocolate Truffle Pain Perdu / Crème Chantilly +4pp

Mixed Berry Pain Perdu / Crème Chantilly +3pp

Applewood Smoked Bacon +5pp

Duck Fat Home Fries +3pp

****ADDITIONS FOR MIMOSAS / PLATTERS / BREAD BASKETS / AND MORE****

Items marked (gf) are items that are fully Gluten Free or can be modified to be Gluten Free.

*State food code requires us to inform you that consuming raw or uncooked meats, seafoods and eggs, may increase your risk of food borne illness.
Please notify us of any allergies. 09/27/2021