



Easter Brunch 2023

Seasonal Sliced & Whole Fruits

Honey Vanilla Greek Yogurt

Toasted Granola

***Assorted Breakfast Pastries, Muffins, Bagels
& Croissant***

Butter, Jam, Jelly

Chesapeake Seafood Bar

*Little Neck Clams, Local Oysters, Marinated
Green Lip Mussels*

Citrus Poached Peel & Eat Shrimp

*Mignonette, Cocktail Sauce, Horseradish,
Assorted Hot Sauces*

Hot Brown Sugar Smoked Salmon & Lox

Capers, Egg, Red Onion, Cream Cheese

Artisan Cheese & Charcuterie

Selection of Local & Regional Cheese

Capicola, Sopresatta, Prosciutto Cotto

Tomato Conserve, Golden Raisin Jam

Grain Beer Mustard, Three Onion Compote

Seasonal Quiche

Kale Caesar Salad

Garlic Croutons, Parmesan, Caesar Dressing

Roasted Grains Salad

Roasted Butternut, Cranberries, Goat Cheese

Golden Beets, Pomegranate Vinaigrette

Chef Attended Omelet Station

*Cheddar Cheese, Onion, Mushroom, Bell
Peppers, Spinach, Bacon, Tomatoes*

Chef Attended Carving Station

House Honey Glazed Ham

Apricot Mustard Honey Glaze

Herb Garlic Roasted Ribeye of Beef

Natural Jus, Herb Mustard

Smithfield Bacon & Sausage Links

Chicken Apple Sausage

Biscuits & Country Gravy

French Toast Bread Pudding

Vanilla Custard Sauce, Apple Caramel

Hot Cross Buns

Cinnamon Top Apple Crumble

Baked Mac N' Cheese

Green Beans &

Honey Citrus Glazed Carrots

Roasted Garlic Whipped Potatoes

Roasted Carrot Parsnip Bisque

Crispy Herb Roasted Chicken

Hoppin' Jon, Natural Chicken Jus

Spice & Smoke Pork Tenderloin

Toasted Grain Root Vegetable Risotto

Roasted Apple Brandy BBQ

Grilled Salmon

Vegetable Ratatouille, Citrus Butter Sauce, Pesto

Sweets & Treats

Assorted Holiday Treats from Our Pastry Shop

Consuming raw or undercooked meats, poultry, beef, pork, lamb, seafood, shellfish, or eggs increases your risk of food born illness, especially if you have certain medical conditions