



New Years Day Brunch 2024

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

Classic Caesar Salad

Garlic Croutons, Parmesan, Caesar Dressing

Winter Greens Salad

Seasonal Greens, Pickled Beets

*Orange Supremes, Toasted Sesame, Red Onion
Benne Seed Dressing*

Chef Attended Omelet Station

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

Chef Attended Carving Station

Smoke N' Spiced Pork Shoulder

*Kush Cornbread, Red Wine Mushroom
Pork Jus*

Prime Rib of Beef

Au Jus, Horseradish Cream

Soft Rolls

Southern Sweet Potato Pudding

Smithfield Bacon & Sausage Links

Chicken Apple Sausage

Sweet Potato French Toast Bread Pudding

Bourbon Custard, Sorghum Caramel

Late Harvest Berry Crumble

Monkey Bread

Baked Mac N' Cheese

Sunchoke Whipped Potatoes

Southern Succotash

New England Clam Chowder

Smoked & Spiced Jollof Chicken

West African Braised Greens & Vegetables

Blackened Salmon

Tomato Okra Creole, Charred Scallion Aioli

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