



July 4th Brunch 2022

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

Summer Berry Salad

Spring Greens, Seasonal Berries

Toasted Almonds, Herb Goat Cheese

Raspberry Vinaigrette

Spring Heirloom Tomato Caprese

Seasonal Greens, Fresh Mozzarella

Citrus Dressing, Baby Tomato

Balsamic Reduction, Basil

Chef Attended Omelet Station

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

Chef Attended Grill Out

Beef Hot Dogs, Bratwurst, Italian Sausage

Caramelized Onion, Peppers

House Sauerkraut, Relish

Mustard, Ketchup

Smithfield Bacon & Sausage Links

Chicken Apple Sausage

Biscuits & Country Gravy

French Toast Bread Pudding

Vanilla Custard Sauce, Apple Caramel

Warm Pecan Monkey Bread

Cinnamon Top Apple Crumble

Baked Mac N' Cheese

Seasonal Vegetable Medley

Cheesy Hash Brown Casserole

House Pulled Pork BBQ

N.C. BBQ Sauce, Sorghum Mopping

Slider Buns, Coles Slaw, Pickles

Southern Fried Chicken

Chicken Gravy

Herb Grilled Steak

Linguine Pasta, Roasted Tomato Compote

Roasted Garlic, Herb Feta Butter

Brown Sugar Glazed Smoked Salmon

Warm Potato Salad, Bacon Vinaigrette

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