



THE SOUTHERN TABLE

Easter Brunch

Sunday, April 21

10:30am- 3pm

45.95 Adults | \$19.95 Children 12 & Under

First Things First: Specials from the Bar

*Mimosa Carafes \$24 Bellini Carafes \$28 Millionaire's Coffee \$8
Classic Bloody Mary (house recipe) \$8*

The Bread Basket

*Assorted Breakfast Pastries, Buttermilk Biscuits
Mini Muffins, Skillet Cornbread & Fresh Hawaiian Rolls
with Whipped Butters & Preserved Fruit Jam*

Starters

*Hand Cut Fruit & Mixed Berries
Assorted Charcuterie & Artisan Cheese Display
Traditional Hummus & Spicy Feta with Crudité & Pita
Organic Greens Salad with shaved carrots, radish, pecans & roasted lemon
vinaigrette
Hand Pulled Mozzarella with Marinated Tomatoes, Pickled Red Onions & Basil
Kale Caesar with Red Cabbage & Croutons
Red Quinoa with Artichokes, Fennel Confit, Blistered Tomatoes & Baby Spinach*

EASTER Raw Bar

*Chilled Shrimp Cocktail, Cocktail Crab Claws, Smoked Salmon
Fresh Shucked Oysters
Served with horseradish, citrus cocktail sauce & assorted hot sauces*

Hand Carved Entrées

*Spit Roasted & Herb Rubbed Prime Rib of Beef with Horseradish Sauce
Cedar Plank Roasted Salmon with Honey Lemon Butter
Border Springs Spring Leg of Lamb with Hazelnut Gremolata
Easter Ham with Sorghum Glaze*

The Morning Rituals

*Crispy Potato Casserole with Roasted Peppers and Onions
Harmony Ridge Farms Fluffy & Scrambled Eggs
Applewood Smoked Bacon & Maple Breakfast Sausage
"The Original Grits Bar" with Pimento Cheese, Ham, Bacon & Cheddar
Roasted Shrimp with Tasso Gravy and House Made Andouille Sausage
Buttered Green Beans with Cherry Compote & Toasted Nuts
Ashe County Cheddar Mac n Cheese with Ritz Cracker Crust*

Waffle Bar

*Cast Iron Baked Waffles
Fried chicken with sriracha butter & spicy sorghum syrup
Blackberry compote with maple syrup & whipped cream*

Small Plates from the Kitchen

*Country Benedict with Poached Egg, House Ham & Hollandaise
Walnut Crusted French Toast with Sweet Southern Cream and Macerated Berries
Zack's Yogurt with Macerated Berries & House Granola
Buttermilk Biscuits & Ole Saw Mill Gravy
Carolina Mountain Trout with Peach Chutney*

Desserts | Served & Offered at the Table

*Fudge Brownies, Mini Chocolate Pecan Pies, Assorted Cheesecake Bite
Goey Cookies & Assorted Macarons*