



FEATURING:

NORTH GEORGIA FARM CURED HAM WITH DIJON MUSTARD & LOCAL HONEY DRIZZLE
JOYCE FARM CHICKEN BREAST WITH GEORGIA PEACH GLAZE
ATLANTIC SALMON WITH ROASTED FENNEL FONDUE

&

PANCAKES MADE TO ORDER WITH A VARIETY OF TOPPINGS

OTHER BRUNCH FAVORITES

SPECIAL DESSERTS:

MINI COCONUT CAKES

CARROT BUNDT CAKE

CHEESECAKE LOLLIPOPS

TIRAMISU FILLED EASTER EGGS

LOCAL HONEY PINEAPPLE PINECONES



fire-inspired american

\$35 per guest -Brunch Option or go all in with our Bottomless Mimosa Brunch for \$55 per guest tax and gratuity not included.