

M E N U

Sunday Brunch

Adults \$69++
Children \$36++

S a l a d s

Spring Green Salad

Mixed Greens with Strawberries, Goat Cheese, Candied Pecans, and Balsamic Vinaigrette

Heirloom Baby Carrot Salad

Orange Citrus Aioli, Lemon Zest, Micro Greens

D i s p l a y

Fresh Cut Seasonal Fruits & Mixed Berries

Traditional Kiln Smoked Salmon - Sliced Tomatoes, Red Onions, Capers, Mini Bagels, Assorted Cream Cheeses

Artisan Cheese & Charcuterie, Florida Preserves, Whole Grain Mustard, Petite Baguettes

Yogurt Parfait

Coconut Chia Pudding

Assorted Home Baked Breakfast Pastries

L i v e A c t i o n O m e l e t S t a t i o n

Eggs cooked to your liking, with your choice of vegetables, meats, and cheeses

C a r v i n g S t a t i o n

Santa Maria Tri-Tip - Rojo Chimichurri

Honey Glazed Ham - Maple Bourbon

H o t D i s p l a y

Cage Free Scrambled Eggs or Egg Whites

Applewood Bacon

Chicken Apple Sausage

Country Style Cheesy Breakfast Potatoes

Biscuits & Sausage Gravy

Roasted Brussel Sprouts

D e s s e r t s

Seasonal Selection of Desserts

Panna Cotta

Cheesecake

Chocolate Tartlet



20% SERVICE CHARGE FOR PARTIES OF 6 AND ABOVE WILL BE ADDED TO YOUR CHECK FOR YOUR CONVENIENCE
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.