



EASTER SUNDAY BRUNCH April 9th 2023

APPETIZERS (choice of one)

French Onion Soup

Brioche Crouton, Gruyère Cheese

Panko Crusted Goat Cheese Salad 

Roasted Beets, Cranberries, Hazelnut Vinaigrette

Dolmas  

Rice, Grapevine Leaves, Tzatziki Sauce

Escargots à la Bourguignonne

Garlic-Parsley Butter, Toast Points

Fried Louisiana Oysters  

Baby Greens, Lemon Aioli

 Vegetarian



Gluten Free



Pescatarian



Lactose Free

BRUNCHY THINGS (choice of one)

Brioche French Toast

Wild Berry Maple Syrup, House Cured Bacon

Country Ham & Cheddar Cheese Omelet 

Potato Hash, Fresh Fruit

Avocado Toast  

Scrambled Eggs, Chipotle Aioli, Fresh Fruit

Stump Farms Wild Mushroom Frittata  

Black Truffles, Mozzarella, Fresh Fruit, Potato Hash

Smoked Salmon Eggs Benedict 

Poached Eggs, English Muffin, Potato Hash,
Hollandaise

*Ahi Tuna 'Poke'  

Green Tea Noodles, Peppers, Radish, Snow Peas

Seared NC Mountain Trout  

Spring Greens, Lemon-Pepper Dressing

DESSERTS (choice of one)

Carrot Cake | Cream Cheese Frosting

Tiramisu | Lady Fingers, Mascarpone, Espresso,
Kahlúa

**Consuming raw or undercooked meats, poultry,
seafood, shellfish, or eggs may increase your risk of
foodborne illness*

\$45 per person (plus tax & gratuity)

Call (828) 696 2001 for reservations