



EASTER BRUNCH April 4, 2010

Two Course Starter and Entree \$24 add Dessert \$6

STARTERS

Chef's Soup of the Day

Carolina's Mixed Greens

Market Vegetables | Banyuls-Mustard Vinaigrette | Add Crumbled Blue Cheese 1

Duck Confit Salad

Honeyed Shallot | Cracklin' | Arugula | Cranberries | Candied Garlic Vinaigrette

Chopped Caesar Salad

Parmesan Tuile | Hand Pulled Croutons

Shrimp & Crabmeat Wontons

Key Lime Ginger Aioli | Red Pepper Coulis

Fried Oysters

Spicy Aioli

ENTREES

Duck Confit Omelet

Sultana's | Goat Cheese | Onions | Spinach | Potato Cake or Stone Ground Grits

"Red Flannel Hash"

Poached Egg | Watercress Salad | Roasted Beets | Whole Grain Mustard Hollandaise

"Savory" Frittata

Country Ham | Swiss Chard | Potato | Tomato Jus

Belgian Waffle

Fresh Berries | Maple Syrup | Breakfast Sausage | Orange Hazelnut Butter

Roasted Vegetable Omelet

Zucchini | Squash | Peppers | Onion | Tomato | Fontina | Basil Pesto | Potato Cake or Stone Ground Grits

Steak & Eggs

Flat Iron | Fried Eggs | Red Wine Jus | Potato Cake or Stone Ground Grits

Fried Green Tomato "BLT"

Smoked Bacon | Pimento Cheese | Bibb Lettuce | Parmesan Truffle Fries

Pan Seared Salmon

Beluga Lentil Salad | Apricots | Spinach | Tomato Butter

Housemade Cavatelli Pasta

Keegan Filion Farms Braised Chicken | Local Greens | Mushroom | Tomato

DESSERTS

Chocolate Mousse Gateau

Berry Currant Sauce

Pecan Brittle Basket

Vanilla Bean Ice Cream | Assorted Seasonal Fruit

Honey & Mascarpone Panna Cotta

Smoked Honeycomb

Gold Rice Pudding

Toasted Almonds | Seasonal Fruit