



Sunday Brunch

Enjoy a family-style meal alongside six vibrant stations: indulge in the freshest catches at our raw bar, craft your own gourmet salad, savor eggs & pasta made-to-order, delight in crepes, relish in meticulously carved delicacies, and top it off with a selection of delectable French pastries.

Classic 89

Endless soft drinks, regular and decaf coffee, tea, assorted juices, lemonade and iced tea.

Sparkling 129

Endless sparkling wine or mimosas, endless soft drinks, regular and decaf coffee, tea, assorted juices, lemonade and iced tea.

Champagne 175

Endless champagne or mimosas, endless soft drinks, regular and decaf coffee, tea, assorted juices, lemonade and iced tea.

Choice Of One Family-Style Dish

Southern Fried Chicken

Barrel Aged Hot Pepper Sauce

Brasstown Beef Short Rib

Citrus Braised, Pinot Noir Jus

Roasted Cauliflower Steak

Curry, Calabrian Chili

Served With:

Truffle Mash, Roasted Root Vegetables

Stations

Crêpe

Sweet and savory crêpes prepared at a live action station.

Eggs

Eggs made-to-order at a live action station.

Raw Bar

A variety of fresh seafood including oysters, shrimp and crab claws.

Pasta

Rotating pasta dish prepared at a live action station.

Salad Bar

A selection of lettuces, toppings and dressings to create your own salad.

Hand Carved

A carving station including local selections like Chatel Farms Prime Rib and Choate Farms Leg of Lamb.

Pastries

House-made pastries and seasonally inspired sweets.

A service charge of 20% will be automatically included on all checks for your convenience.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Sommelier:
Carson Moore



Lead Mixologist:
Nick Middlebrooks

Wine By The Glass

White & Rose

Zenato / Pinot Grigio / delle Venezie \$18
Strub "Soil to Soul" / Riesling / Rheinhessen \$20
Greywacke/ Sauvignon Blanc / Marlborough \$18
Flowers / Chardonnay / Russian River Valley \$25
Planeta / Still Rosé / Sicilia \$15

Sparkling

Rotari / Brut Rosé / Alto-Adige \$15
Laurent Perrier / Brut La Cuvée / Marne \$29
Zardetto / Prosecco / Veneto Italy \$15

Red

Cristom / Pinot Noir / Willamette Valley \$26
Fattoria Poggerino / Sangiovese / Chianti Classico DOCG \$21
Chateau Pavie "Espirito de Pavie" / Red Blend / Bordeaux \$25
Harvey & Harriet / Red Blend/ San Luis Obispo \$20
Weatherford / Cabernet Sauvignon / Napa Valley \$25

Signature

The Legend 65

Herradura legend / burned orange "smoke"

Key Lime Pie 18

Absolut Elyx / preserved lime / graham cracker

Peach Cobbler 19

Four Roses / Pearson peach / vanilla

Affogato 18

Borghetti / vanilla waffle cone

Zero-Proof

Garden Party 12

salted cucumber / hibiscus / lime / bubbles

Victoria Jr. 12

garden rosemary / lemon / bubbles

Cheerleader 12

pomegranate / ginger / lemon / bubbles

Quick Vacation 12

cinnamon spiced cranberry / lime / honey
bubbles

Beer 8

Budweiser

Guinness

Samuel Adams

Bud Light

Heineken

Stella Artois

Corona

Lagunitas IPA

Sweetwater 420

Coors Light

Miller Lite

Wicked Hazy IPA