



Mother's Day Brunch - May 10, 2026

First Course:

Caesar Salad, Homemade Croutons, Shaved Parmesan Cheese

or

Chilled Potato and Ramp Vichyssoise

Brioche Croutons, Crème Fraîche, Chives

or

Cheese Plate of St. Angel Brie and Hornbacher,

Apricot Chutney, Olive Tapenade, Marcona Almonds, Cherry Tomato, Crostini

Main Course:

Palatschinken (Austrian Crêpe),

Strawberry Cheese Filling, Toasted Almonds, Strawberry Compote, Whipped Cream,
Organic Gluten Free Sausage, Poached Egg

or

Grilled Pork Chop,

Garlic Mashed Potatoes, Asparagus, Marinated Tomatoes, Mushroom Gravy

or

Crab Cake and Fried Green Tomato Benedict (1 of each),

Super Lump Crab, Poached Eggs, English Muffin, Hollandaise Sauce, Fresh Greens

or

"Prime" Beef Rib Roast,

Roasted Garlic Mashed Potatoes, Roasted Vegetables, Jus, Horseradish Sauce

or

Newman's Shrimp, Scallops and Grits,

Seasonal Vegetables, Romesco Sauce

or

Chicken Marsala,

Garlic Mashed Potatoes, Green Beans, Artisan Baguette

or

Vegetarian Plate,

Tempura Battered Tofu, Roasted Carrots, Caramelized Onions, Blistered Tomatoes, Carolina Gold Rice

Dessert:

Vanilla Panna Cotta, Pistachios, Strawberries, Whipped Cream

or

Espresso Crème Brûlée, Pecan Almond Biscotti

or

Chocolate Decadence Cake, Toasted Hazelnuts, Strawberries, Whipped Cream

or

Homemade Basil Ice Cream, Short Bread Cookie, Strawberry Compote, Whipped Cream