



Sunday Brunch Buffet: 10am to 3pm

\$35 PP, Kids (3-10yr Half Price)

Buffet

Assorted Breads

Whipped butter/fruit preserve spread

Corn & Crab Soup

Deviled Eggs

Salads

Hearts Of Romaine

Lemon anchovy dressing/wonton crisps/ Grana Padana

Eastern Kale

Pickled beets/feta/ candied walnuts/ sherry vinaigrette

Seasonal Greens/ lemon yuzu vinaigrette

Sauteed Green Beans/ toasted almonds

Pork Sausage/ maple syrup

Apple wood Smoked Bacon

French Toast/ Pancake/ maple syrup

Roasted Brussels Sprouts

Roasted Seasonal Vegetables

Garlic Smashed Potato

Potato Hash

Garlic Herbs Fries

Five Cheese Macaroni

Gluten Free Fried Chicken

**These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*

Offerings described above subject to change without notice based on our desire to serve. Please alert your server to any special dietary needs.

Stations

Raw Bar

Local oysters / top neck clams

& spiced shrimp

Chef's Selection Sushi

Assorted Sushi Rolls, Nigiri

Eggs Benedict

Smoked Salmon/hollandaise

Crab Cake Benedict/hollandaise

Carved Station

Roast Beef

Tiger Bites (Steamed Buns)

Pork Belly or Braised Short Rib

Peanuts, Cucumber, Cilantro, Jalapeno, Steamed Bun

Sweets

Chocolate Mousse/Chocolate Brownies

Cheesecake/Bread Pudding

Passion Fruit Pana Cotta

Churros/Cinnamon hot chocolate

Fresh Fruit

Chocolate Fountain/Madeleine/

palmiers/ marshmallows