



Easter Brunch

\$42 Adults • \$15 Children 5 to 12 • 4 & under free

11am-4:30pm • Live Piano • Includes Complimentary Bloody Mary *or* Mimosa

COLD ITEMS

SPRING GREENS Seasonal Toppings, Poppy Seed Vinaigrette, Creamy Herb Buttermilk Dressing

GREEN PEA SALAD Vidalia Onions, Hard Boiled Eggs

STOREY FARMS SOUTHERN DEVEILED EGGS

BROCCOLI SALAD Mepkin Abbey Mushrooms, Applewood Smoked Bacon

COLD SMOKED SALMON Capers, Cream Cheese, Chives, Cherry Tomatoes

CHILLED SHRIMP, SCALLOPS, LUMP CRAB & MUSSELS Lemon, Olive Oil, Fresh Herbs

WALDORF SALAD Celery, Granny Smith Apples, Red Grapes, Toasted Walnuts

CUCUMBER SALAD Cherry Tomatoes, Red Onions, Champagne Vinaigrette

FRESH SLICED FRUIT PLATTER

FRESHLY BAKED MUFFINS • SCONES • CINNAMON ROLLS • CROISSANTS

MAIN BUFFET

LOCAL SHRIMP & PEPPER JACK GRITS Bell Peppers, Onions, Tasso Ham & Lobster Gravy

GRILLED ATLANTIC MAHI with Pineapple Relish

SLOW BRAISED CHICKEN THIGH MARSALA • BROCCOLI & SMOKED CHEDDAR CASSEROLE

FRESHLY BAKED FIRE ROASTED TOMATO, SPINACH & MUSHROOM QUICHE

GARLIC & HERB ROASTED BABY RED POTATOES • RED PIMENTO MAC & CHEESE

ROASTED EASTER EGG RADISH & SPRING ONION QUINOA

FRESHLY BAKED BUTTERMILK BISCUITS

CARVING STATIONS

THYME & GARLIC CRUSTED PRIME RIB OF BEEF with Red Wine Shallot Au Jus

JIM BEAM MOLASSES GLAZED PIT HAM with a Rosemary Honey Sauce

GARLIC HERB RUBBED LEG OF LAMB with a Cherry Tomato Tzatziki Sauce

DESSERTS

PECAN PIE with Caramel Sauce • **CHEESECAKE** with Strawberry Sauce

CHOCOLATE CAKE • FRESHLY BAKED CHOCOLATE CHIP COOKIES • COCONUT CAKE

BANANA PUDDING • STRAWBERRY SHORTCAKES • FUDGE BROWNIES

SOFT SERVE ICE CREAM STATION with Assorted Toppings

Reservations Required 843.724.8888 • Parking Not Included
18% Gratuity & Tax Will Be Automatically Added