



Happy Easter



\$69 Prix Fixe Menu. Three courses.

For the Table

Basket of breakfast pastries, butters, and jams
Little Devils (deviled eggs spiked with Sriracha)

APPETIZER

House Salad

Greens, caramelized pecans, apples, goat cheese, and garlic cilantro vinaigrette

Shrimp & Grits

Sautéed shrimp in a creamy bacon, mushroom, tomato, brandy sauce on cheesy grit cake

Chicken Fried Quail

Chicken fried boneless quail breast with a wild mushroom brandy demi-glace

Lobster Bisque

Classically prepared rich and velvety bisque spiked with brandy

ENTREE

Seafood Crepes

Crab Man and shrimp stuffed crepes with a lobster newburg sauce- Served with fresh asparagus

Buffalo Filet Oscar

Jumbo lump crab, asparagus, and hollandaise - Served with hashbrowns

Steak & Eggs

Filet medallions and poached eggs on top of herb focaccia toast and topped with hollandaise - Served with hashbrowns

Pecan Crusted Rainbow Trout

Pecan crusted trout with molasses butter - Wild rice and grilled vegetables

Chicken and Waffles

Herb brined crispy fried chicken and Belgium waffles with smoked maple syrup

Brioche French Toast

Layered with whipped lemon ricotta, topped with blackberry compote and two slices of bacon.

Smoked Salmon Omelette

Smoked salmon, tomatoes, cream cheese, and fried capers, topped with crème fraiche and chives- Served with arugula salad

Chicken Piccata

Herb brined chicken breast pan roasted with lemon caper butter - Served over orzo

DESSERT

Dulce de Leche Cheesecake

A caramel-infused white chocolate cheesecake with gooey dulce pockets and a chewy top. With caramel sauce and a dash of sea salt

Chocolate Lava Cake

Warm chocolate bundt cake with hot gooey chocolate center - Topped with a scoop of vanilla ice cream

Key Lime Pie

A creamy, tart filling of key lime juice, egg yolks, and sweetened condensed milk in a graham cracker crust - Topped with whipped cream and a lemon macaroon

Jack Daniel's Pecan Pie

Southern pecan pie served with a Jack Daniel's crème anglaise

Kids Menu

\$25 includes choice of dessert

Steak & Eggs

Filet medallion and poached egg on top of herb focaccia toast and topped with hollandaise - Served with hashbrowns

Brioche French Toast

Layered with whipped lemon ricotta, topped with blackberry compote -Two slices of thick cut bacon.

Chicken Fingers

Herb brined chicken breast hand breaded and served with french fries

Gouda Mac n Cheese

Big bowl of cheesy Mac n Cheese with bacon

Easter Cocktails

Blood Orange Mimosa \$14

Prosecco, Blood Orange juice. Garnished with a strawberry

Peach Bellini \$14

Peach Nectar, Peach schnapps, Sparkling Wine

Spicy Bloody Mary \$14

Vodka, blazing bloody mary mix. Garnished with spiced bacon, olive and jalapeno

Easter Sparkling Punch \$12

Cranberry juice, blood orange juice. Non alcohol sparkling Pear Cider

Blueberry Virgin Mojito \$12

Lime juice infused with mint simple syrup, crushed blueberries, topped off with soda.



20% gratuity added on table of six or more

