

# Mother's Day Brunch



\$ 50 Adults / \$ 25 & Under

## CARVING STATION

Slow Roasted Prime Rib, Horseradish Cream, Au Jus  
Herb Roasted Leg of Lamb  
Honey Ham

## OMELET STATION

Local Eggs and Egg Whites  
Bacon, Spinach, Cheddar, Ham, Mushrooms, Red Peppers, Onions, Tomatoes, Jalapeños

Shrimp and White Cheddar Grits.  
Country Fried Chicken  
Lacquered Norwegian Salmon w/ Wakame, Ponzu & Pickled Ginger  
Bakers Farm Ribs with Maggie's BBQ

Blueberry Pancakes, Vanilla French Toast w/ Powdered Sugar  
Cheese Blintz with Raspberry Compote

Scrambled Local Heritage Eggs  
Locally Made Sausage Gravy and Biscuits  
Bakers Farm Bacon and Sausage

Smoked Gouda Mac and Cheese  
Garlic Whipped Potatoes  
Herb Roasted Breakfast Potatoes  
Zucchini, Squash, Snow Peas, Bell Peppers & Carrots

Display of Local Cheeses and Charcuterie  
Deviled Eggs w/ Tapenade, Candied Bacon & Blackened Shrimp  
Beautiful Array of Salads  
Smoked Salmon and Gravlax Board  
Yogurt Parfait with Springhouse Honey and Streusel Topping

## DESSERT DISPLAY

Assorted Petit Fours, Danishes, Cinnamon Rolls, Blueberry Muffins  
Classic Croissants/Chocolate Croissants  
Carrot Cake, Brownies, Chocolate Chip & Snickerdoodle Cookies  
Cannolis, Macarons, Chocolate Covered Stem Strawberries

## SIGNATURE BRUNCH COCKTAILS

### MIMOSA 12

Orange, Passionfruit, Strawberry, Pineapple, or Peach

### SPICY MAGGIE 14

Jalapeño Infused Vodka, House Made Bloody Mary Mix, Spiced Bacon, Lime

### BREAKFAST MULE 14

Stoli Orange Vodka, Orange Juice, Ginger Beer, Orange Peel

### SPRITZ 14

Spritz Aperol, St. Germain, Campari or Raspberry

