

Magnolias at the Mill Mother's Day Brunch

Three Course Prix Fixe Menu

\$44.95

First

Lobster Bisque

(Sherry Cream & Chive)

Smoked Salmon-Cucumber Profiterole

Crème Fraiche, Beets, Celery Root

Local Chopped Salad

Feta, Bacon Lardon, Pickled Red Onion, Toasted Almonds, Green Goddess Dressing

Baby Beet Salad

Local greens, Locksley Fromage Blanc, Enoki Mushrooms, Daikon Radish Sprouts, Candied Pecans, Sherry Vinaigrette

Burrata

Local Arugula, Balsamic Reduction, Heirloom Tomatoes, Croustades

Fried Green Tomatoes

Locksley Fromage Blanc, Peppered Pork Belly, Pistachio Butter, Sriracha Aioli

Second

Lobster, Local Spinach & Mushroom Omelet

Local Eggs, Locksley Fromage Blanc, Herb Roasted Potatoes, Fresh Fruit

Eggs Benedict Florentine

Local Spinach, Local Canadian Bacon, Poached Local Eggs, Toasted English Muffin, Bearnaise, Herb Roasted Breakfast Potatoes, Fresh Fruit

Chambord French Toast

Blueberry Maple Syrup, Bakers Farm Bacon, Herb Roasted Potatoes, Chantilly Cream, Fresh Fruit

Crab Cake Benedict

Jumbo Lump Crab Cakes, Toasted English Muffin, Poached Local Eggs, Herb Roasted Potatoes, Bearnaise, Fresh Fruit

Chicken & Waffles

Belgium Waffle, Crispy Chicken Thigh, Local Sausage Gravy, Two Local Eggs, Herb Roasted Potatoes, Fresh Fruit

Steak & Eggs

Petite Filet Mignon, Local Mushrooms, Two Eggs, Herb Roasted Potatoes, Bordelaise & Bearnaise, Fresh Fruit

Prime Rib & Eggs

Slow Roasted 8oz Prime Rib, Local Mushrooms, Two Local Eggs, Herb Roasted Breakfast Potatoes, Bordelaise & Horseradish Cream, Fresh Fruit (\$10 supplement)

Third

Your Choice of one of our Homemade Desserts!