



Thanksgiving Brunch Menu

November 24th, 2022

11:00 AM to 7:00 PM

\$33.95 per person

\$19.95 children 9 and under

The "OG" Mason Jar Caesar Salad Station

Romaine/ parmesan cheese/ brioche croutons/ caesar dressing

Charcuterie Station

Genoa Salami/ Mortadella/ Spanish Chorizo/ Sopressata/ Nduja

With domestic and imported artisan cheese

Seafood

Verna lemon, poached shrimp cocktail

Smoked salmon platter/ smoked trout

Breakfast Station

Waffles/ bacon/ sausage/ eggs benedict/ potato & chorizo egg casserole

Carving & Entree Stations

Sage & butter roasted turkey with giblet gravy

Brown sugar & whole grain mustard glazed spiral ham & apple chutney

"Guy's Prime Time Prime Rib" with thyme and garlic au jus & horseradish cream

"Off Da Hook" Herb panko crusted verlasso salmon/ chimichurri

Southern fried chicken & chicken tenders

Accompaniments

Smashed yukon gold potatoes

candied sweet potatoes

Maple sausage and apple cornbread stuffing

Honey thyme roasted carrots

Mac Daddy Mac-N-Cheese with SMC

Oven roasted brussel sprouts & candied bacon

String bean casserole with fried shallots

House made cranberry sauce

Fruit salad with fresh mint & lime

Desserts

Mini cheesecake challenge bites/ salted caramel pretzel bread pudding

pumpkin mousse pie/ pecan pie/ donut wall