

SUNDAY BRUNCH CHEF'S TABLE

Adult 25 Children 10

Brunch Tapas

(included in the price of the Chef's Table)

Rosti Potatoes & Smoked Salmon
dill, scrambled eggs

Swanky & Cheesy
"Shrimp & Grits"

Carolina Crab Cake
poached eggs, creole mustard sauce

Maine Sea Scallop
oyster mushrooms, country ham

Banana Nut French Toast
apples, golden raisins, & maple syrup

Bourbon Pecan Waffles
caramelized bananas

Prosciutto Wrapped Brook Trout
warm potato salad

Butternut Squash Soup
hazelnuts and sage

Champagne By the Glass

Traditional Brunch Cocktails

Caneval, Prosecco, NV, Italy...8
Marques de Gelida, Brut 1996, Cava, Spain...7
Roederer, Anderson Valley Brut, NV, California...10
Jacquesson & Fils, Brut, Champagne NV...12
Mumm Cuvee Napa Blanc de Noir Rose, NV...10
Duval Leroy, Champagne, NV...12
Veuve Clicquot, Ponsardin Brut, Champagne NV...18
Tattinger Brut La Francais, Champagne, NV...15

Mimosa with fresh squeezed OJ...7
Champagne Cocktail...8
Bloody Mary...6.5
Absolut Peppar Bloody Mary...7.5
Poinsetta...8
Kir Royale...8
Screwdriver...7
Greyhound...7

CHAMPAGNE

Castillo Perelada, Spain, Brut NV 8.5
Piper Sonoma, Special Cuvee Brut NV 11
Foss Marai, Prosecco, Italy, NV 10
Graham Bech, South Africa, Brut Rose NV 12
Duval Leroy Brut NV 12
Veuve Clicquot Yellow Label Brut NV 18
Tattinger Brut la Francais NV 17

A LA CARTE (individually priced)

Stuffed Brioche French Toast
apples, golden raisins, & warm maple syrup
10

Pan Roasted Wild Salmon
spicy crab slaw & herb-tomato salad
14

Grilled Flat Iron Steak & Eggs
rosti potatoes & herb scrambled eggs
15

Upstream Eggs Benedict
jumbo crab cakes, pancetta & watercress
15

Swanky & Cheesy "Shrimp & Grits"
sweet sausage, vidalia onions & arugula
14

Pan Roasted Brook Trout
prosciutto, fingerling potatoes & baby arugula
12