

SATURDAY TAPAS BRUNCH

2 hour dining time limit will be enforced. We thank you for your understanding

Brunch Classics

Sequoia Traditional Breakfast

Scrambled Eggs, Applewood Smoked Bacon, Breakfast Potatoes

Chicken & Waffles

Crispy Chicken Tenders, Cinnamon Waffle, Bourbon Maple Syrup

Shrimp & Grits

Andouille Sausage Gravy, Cheddar Grits, Shaved Scallions

Breakfast Pastry Basket

Chef's selection of Assorted Pastries

From The Sea

Local Half Shell Oysters

House Cocktail Sauce, Shallot Mignonette

Peel n' Eat Shrimp

Poached in Local Beer, Fresh Herbs, Lemon, Old Bay Seasoning

Ceviche De Pescado

Marinated in Citrus & Mezcal, Cucumber, Tomatoes, Serrano Peppers, Cilantro, Red Onions

Eggs-Clusives

Sequoia Short Ribs Benedict

Pulled Braised Short Ribs, Poached Egg, English Muffin, Hollandaise Sauce

Local Crab & Corn Omelet

Maryland Crab, Sweet Yellow Corn, Mozzarella Cheese, Served with Breakfast Potatoes

Breakfast Tinga Tostada

Stewed Chicken in Chipotle, Tomatoes & Onions, Chipotle Aioli, Scrambled Eggs, Queso Fresco

Ratatouille Omelet

Squash, Eggplant, Tomatoes, Peppers, Fresh Basil, Served with Breakfast Potatoes

Country Ham Fried Rice

Ham, Eggs, Garlic Ginger Oyster Sauce

Sensible Selections

Homemade Granola

Natural Greek Yogurt, Seasonal Fruit

Smoked Salmon Avocado Toast

Rustic Toast, Smoked Salmon, Smashed Avocado, Cherry Tomatoes

Breakfast Caesar Salad

Romaine Lettuce, Parmesan Crostini, Hard Boiled Eggs, Anchovy Caesar Dressing

Sweet Endings

Vanilla Bourbon French Toast

Brioche French Toast, Maple Syrup, Mixed Berries Compote

Buttermilk Pancakes

Banana Bourbon Maple Syrup

Beverages

Seasonal Belinis

Mimosa

Sparkling Wine

Bloody Mary

Soda, Juices, Coffee & Tea