

# SATURDAY TAPAS BRUNCH

## Brunch Classics

### Sequoia Traditional Breakfast

Scrambled Eggs, Applewood Smoked Bacon, Breakfast Potatoes

### Chicken & Waffles

Crispy Chicken Tenders, Cinnamon Waffle, Bourbon Maple Syrup

### Short Rib & Grits

Braised Short Rib in Piping Hill Red Wine, Cheddar Grits

## 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 Eggs Benedict

Canadian Bacon, 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

## Sensible Selections

### Homemade Granola

Natural Greek Yogurt, Seasonal Fruit

### Smoked Salmon Avocado Toast

Rustic Toast, Smoked Salmon, Smashed Avocado, Cherry Tomatoes

## Sweet Endings

### Vanilla Bourbon French Toast

Brioche French Toast, Maple Syrup, Mixed Berries Compote

### Buttermilk Pancakes

Banana Bourbon Maple Syrup

### Petite Pastries

Chef's Selection of Seasonal Desserts

## Beverages

### Seasonal Belinis

### Mimosa

### Sparkling Wine

### Bloody Mary

### Soda, Juices, Coffee & Tea