

SUNDAY BRUNCH

RAW BAR

Local Chincoteague oysters
Littleneck clams
PEI mussels
Peel & Eat Shrimp
Snow Crab Legs
Seared Sesame Ahi Tuna
Ceviche
Oyster Shooters

CHEF'S CREATIONS

HOUSEMADE SAUSAGE & GRAVY*

Smoked Chili Cornbread, Buttermilk Cheddar Biscuits, Argentinian Pork Sausage, Bell Peppers, Onions, Gravy

CHEF'S SEASONAL PAN SEARED FISH*

Whole Grain Mustard Cream Sauce

SEAFOOD & VEGETARIAN PAELLA

Seafood Paella with Shrimp, Scallops, Mussels, Chorizo, & Saffron-Tomato Broth and Vegetarian Paella with Bell Peppers, Patty Squash, Oyster Mushrooms, Green Peas, & Vegetable Broth

ITALIAN TRADITION

CHARCUTERIE STATION

Prosciutto de Parma, Genoa Salami, Mortadella, Sopressata Whole grain mustard sauce, marinated olives

ARTISINAL CHEESE STATION

Chef's selection of cheeses, housemade fig jam, sea salt toasted mixed nuts

HOUSEMADE PASTA

Grana Padano Parmesan Cheese Wheel, Gunciale bacon, prosciutto, asparagus, truffle oil, alfredo cream sauce

MARKET FRESH SALADS

CLASSIC CAESAR SALAD

Crutons, Parmesan Cheese

MIXED GREENS SALAD

Carrots, Cherry Tomatoes, Cucumbers, Housemade Dressing

ROASTED TRI-COLOR CAULIFLOWER SALAD

Baby Corn, Pomegranate Seeds, Cherry Tomatoes, Orange & Lemon Zest, Extra Virgin Olive Oil

MAPLE CARAMELIZED AUTUMN SALAD

Butternut Squash, Parsnip, Sunburst Squash, Kale, Sunflower Seed Vinaigrette

PAN ROASTED BRUSSEL SPROUT SALAD

Toasted Almonds, Macerated Cranberries, Fresno Hot Peppers, Parmesan Cheese

KALE CITRUS SALAD

Roasted Fennel, Dry Cherries, Orange, Blood Orange, Crispy Shallots, Kale Vinaigrette

AUTUMN WILD RICE SALAD

Kabocha Squash, Port-Figs, Sunchokes, Manchego Cheese, Kumquat Vinaigrette

SMOKED WHITE FISH

Mayonnaise, Dijon Mustard, Grainy Mustard

NORWEGIAN SMOKED SALMON*

Fresh Dill, Tomatoes, Red Onions, Capers, Bagels, Cream Cheese

GRILLED SEASONAL VEGETABLES

Housemade Balsamic Nectar, Parsley

CHEF'S CHOICE SALAD

HOMEMADE SOUP

LOBSTER BISQUE

Spanish White Onions, Carrots, Tomatoes, Lobster Broth

CHEF'S STATIONS

PRIME RIB CARVING

Alderwoods Smoked Sea Salt Prime Rib, horseradish, red wine shallot sauce

SUSHI & POKE

California rolls, smoked salmon rolls, vegetable rolls, tuna & salmon poke, seaweed salad, avocado, radish, scallions, pickled ginger

TAQUERIA

Roasted pork carnitas, roasted brisket, Spanish rice, black bean, pico de gallo, sour cream, guacamole, salsa verde, iceberg lettuce, cheese, soft corn & flour tortilla

OMELETTES

Mushrooms, peppers, onions, lump crab meat, baby shrimp, ham, mozzarella, cheddar

EGGS BENEDICT

Toasted English muffins, Canadian bacon, lump crab meat, spinach, tomato, hollandaise sauce

WAFFLE

Vanilla whipped cream, chocolate sauce, maple syrup, berries compote

MARYLAND CRABCAKE

Jumbo lump crab, Chipotle aioli

BREAKFAST ITEMS

HAM & GRUYERE FRITTATA

SCRAMBLED EGGS

APPLEWOOD SMOKED BACON

BREAKFAST POTATO WITH CARAMELIZED ONION

MACARONI AND CHEESE

SOUTHERN FRIED CHICKEN

CHEDDAR GRITS

GRAND FINALE

CHOCOLATE FOUNTAIN

Profiteroles, marshmallows, lady fingers, meringue

MILKSHAKE STATION

Vanilla & chocolate ice cream, M&M, sprinkles, jelly bean, Oreo cookies, chocolate covered pretzels

BOMBOLONI STATION

Fried to order, cinnamon sugar powder, chocolate sauce, caramel sauce

COTTON CANDY STATION

Made to order, blue raspberry, lime, strawberry

HOUSEMADE PETIT DESSERT STATION

Mini fruit tartlets, seasonal macarons, seasonal mini cakes & cookies

BEVERAGES**HOUSE MIMOSAS****CHAMPAGNE****SEASONAL BELLINIS****BLOODY MARYS****COFFEE, TEA, JUICES, SODAS**