



# SUMMER BRUNCH

a la carte

Fresh Seasonal Fruit with Various Local Cheeses

**Assorted Sweet Breads or Muffins**

Including Poppy Seed Bread, Banana Nut Bread,  
and Sour Cream Pound Cake with Berries

Apricot & Cranberry Scones with Lemon Curd

**Savory Scones**

Including Asiago and Herb, Cheddar  
and Cracked Pepper OR Olive and Sundried Tomato

Egg and Cheese Strata

with Roasted Summer Veggies Or with Spicy Sausage

French Toast Casserole with Whipped Cream and Fresh Summer Berries

Joyce's Baked Deviled Eggs with Sherry Cream Sauce

Baked Garlic & Cheddar Cheese Grits

OR

Garnish Your Own Grit Bar with All the Fixin's!  
including

Smoked Shrimp & Local Sausage Sewers

House Special Crab Cakes with complementary sauce

Smoked Salmon Platter with Crostini, Capers, Confit Onions, Egg,  
and Dill Cream with Crostini and/or House Potato Chips

OR

Local Smoked Trout Platter with Sour Cream, Lemons, Chow-chow,  
Confit Onions, Deviled Egg Salad and Toasted Biscuits

Brown Sugar Bacon and Smokey Sausage

Grandmama's Sausage Pinwheels

Mini Country Ham Biscuits with Dijon Cream Sauce & Preserves

Glazed Ham with Parker House Rolls and Assorted Sauces

Gourmet "Pigs in a Blanket" Made with All Beef Franks Wrapped in Puff Pastry  
and served with a Spicy Mustard Sauce