

September Sunday Brunch

Sunday, September 17, 11:30a –2p

V-vegetarian, VG-Vegan, GF-Gluten Free

Chef's Soup of the Season
Center Salad with Assorted Dressings
Fresh Fruit Display
Smoked Salmon Display

Chicken Crepes with Mushroom Veloute and Fresh Tarragon
Shrimp and Andouille Sausage Gravy
Wiesenberger Cheese Grit Soufflé'
Roast Spaghetti Squash with Local Honey, Caramelized Onions, and Toasted Pecans

Eggs Strata with Spinach, Sun Dried Tomatoes and Aged Fontina
Bacon and Sausage
Chocolate Chip Pecan Pancakes with Local Maple Syrup
Stewed Apples with Brown Sugar, Cinnamon, and Bourbon
Chef's Desserts

\$18.00++ Per Person

\$7.50++ for ages 5 to 10

Age 4 and under dine free

For Reservations call (859) 257-1133.