

# Easter Brunch

12:30-6:30PM • INCLUDES COMPLIMENTARY BLOODY MARY OR MIMOSA • JAZZ PIANO  
\$42 ADULTS • \$15 CHILDREN 5 TO 12 • 4 & UNDER FREE



## COLD ITEMS

Spring Mix Salad with Seasonal Toppings, Poppy Seed Vinaigrette and Creamy Herb Buttermilk Dressing  
Green Pea Salad with Vidalia Onions and Hard Boiled Eggs • Storey Farms Southern Deviled Eggs  
Broccoli Salad with Mepkin Abbey Mushrooms and Applewood Smoked Bacon  
Cold Smoked Salmon with Capers, Cream Cheese, Chives and Cherry Tomatoes  
Waldorf Salad with Celery, Granny Smith Apples, Red Grapes and Toasted Walnuts  
Cucumber Salad with Cherry Tomatoes and Red Onions in a Champagne Vinaigrette  
Fruit Salad, Freshly Baked Muffins, Scones, Cinnamon Rolls and Croissants

## MAIN BUFFET

Local Shrimp and Pepper Jack Grits with Tasso Ham and Lobster Gravy  
Grilled Atlantic Mahi with Pineapple Relish • Slow Braised Chicken Thigh Marsala  
Broccoli and Smoked Cheddar Casserole  
Freshly Baked Fire Roasted Tomato, Spinach and Mushroom Quiche  
Herb Roasted Baby Red Potatoes with Garlic • Red Pimento Mac and Cheese  
Roasted Easter Egg Radish and Spring Onion Quinoa • Freshly Baked Buttermilk Biscuits

## CARVING STATIONS

Thyme and Garlic Crusted Prime Rib of Beef with Red Wine Shallot Au Jus  
Jim Beam Molasses Glazed Pit Ham with a Rosemary Honey Sauce  
Garlic Herb Rubbed Leg of Lamb with a Cherry Tomato Tzatziki Sauce  
Made to Order Omelets with Assorted Toppings

## DESSERTS

Pecan Pie with Caramel Sauce • Cheesecake with Strawberry Sauce • Chocolate Cake • Coconut Cake  
Banana Pudding • Strawberry Shortcakes • Fudge Brownies • Freshly Baked Chocolate Chip Cookies  
Soft Serve Ice Cream Station with Assorted Toppings



RESERVATIONS REQUIRED 843.724.8888 • PARKING, TAX & GRATUITY NOT INCLUDED