

Mother's Day Brunch



12:30 – 6:30pm • \$42 Adults • \$15 children 5-12 years • 4 and under free

Cold Items

Sweet Bay Local Greens, Seasonal Toppings, Spring Onion Honey Vinaigrette & Herbed Buttermilk Dressing
John's Island Cherry Tomato, Mozzarella & Basil Salad with Aged Balsamic Reduction
Baby Spinach Salad with Roasted SC Peaches, Local Feta, Fresh Cucumbers & Pickled Onions
Lowcountry Shrimp & Orzo Pasta Salad with Garden Fresh Vegetables & Lemon Basil Vinaigrette
Artisan Cheese Board with House Pimento Cheese, Herb Rolled Local Goat Cheese & Aged Cheddar
Pickled Okra, Beans & Peppers • Toasted Crostini • Seasonal Fresh Fruit & Berries with Greek Yogurt
Saffron Bakery Muffin, Pastry & Coffee Cake Display with Grand Mariner Whipped Cream

Main Buffet

Creamy Mashed Potatoes with Brown Gravy • Roasted Fingerling Potatoes, Charred Peppers & Fresh Herbs
Southern Baked Cheddar Macaroni & Cheese • Farm Tomato & Shaved Fennel Salad
Southern Green Beans, Cherry Tomatoes & Vidalia Onions • Sautéed Yellow Squash & Spring Onion Trio
Miniature Storey Farm Egg Frittatas with Grilled Peppers, Heirloom Tomatoes & Gouda
Lowcountry Shrimp & Pepperjack Grits with Lobster Gravy & Tasso Ham
Grilled Garlic Herbed Pork Chops, Baby Summer Squash & Mepkin Abbey Mushroom Gravy
Lemon & Chive Seared Atlantic Grouper with Roasted Artichoke • Assorted Artisan Dinner Rolls

Carving & Chef Attended Stations

Slow Roasted Prime Rib with Spring Onion Au Jus & Horseradish Cream
Honey Glazed Ham, Rosemary & Bourbon Glaze, Dijon Mustard
Made To Order Omelet Station with Assorted Toppings

Desserts

Individual Strawberry Shortcakes • Coconut Cake • Double Chocolate Fudge Cake
Assorted Dessert Bars • Pecan Pie • Peach Bread Pudding with Caramel Sauce
Soft Serve Ice Cream with Chocolate Fondue and Assorted Toppings

Live Piano



*Complimentary
Bloody Mary or Mimosa*

Reservations 843.724.8888 • Parking, tax & gratuity not included