

SERVED IN THE SWAMP FOX RESTAURANT & BAR • 11AM-6:30PM • JAZZ PIANO

# Easter Brunch

\$42 ADULTS • \$15 CHILDREN 5 TO 12 • 4 & UNDER FREE  
INCLUDES COMPLIMENTARY BLOODY MARY OR MIMOSA



## COLD ITEMS

- HYDRO BIBB LETTUCE SALAD** Seasonal Toppings, Strawberry Fennel Vinaigrette, Lemon Herb Dressing
- HERBED TABBOULEH SALAD** Cucumbers, Cherry Tomatoes, Red Onions, Peppers, Fresh Mint, Italian Parsley
- OVEN ROASTED CHICKEN SALAD** Granny Smith Apples, Red Grapes, Celery, Vidalia Onions, Toasted Walnuts
- WHITE WINE POACHED SALMON PLATTER** Capers, Cream Cheese, Scallions, Fresh Dill Sprigs
- SOUTHERN POTATO SALAD** Onions, Boiled Eggs, Red Peppers, Celery
- FRESH FRUIT SALAD • FRESHLY BAKED MUFFINS • SCONES • PASTRIES • CROISSANTS**

## MAIN BUFFET

- LOCAL SHRIMP & PEPPER JACK GRITS** with Tasso Ham and Lobster Gravy
- GRILLED ATLANTIC SWORD FISH** with a Sweet Corn Cilantro Salsa
- CHEER WINE BBQ PORK CUTLETS** with Grilled Pineapple Relish
- GARLIC YUKON GOLD MASHED POTATO** Crispy Bacon, Sour Cream, Snipped Chives
- ORZO PASTA** Seasonal Roasted Vegetables, Arugula, Sun-Dried Tomato Pesto
- OVEN ROASTED YELLOW SQUASH** Zucchini, Spring Onions
- BROCCOLI & WHITE CHEDDAR CASSEROLE**
- FRESH BAKED SWEET CORN BREAD MUFFINS • BUTTERMILK BISCUITS**

## CARVING STATIONS

- GARLIC ROSEMARY ROASTED PRIME RIB** with Veal Demi Sauce and Horseradish Aioli
- VERMONT MAPLE SYRUP STOREY FARMS CURED HAM** with a Spiced Honey
- HERB CRUSTED LAMB SHOULDER ROAST** with Chimichurri Sauce

## DESSERTS

- PECAN PIE** with Caramel Sauce • **CHEESE CAKE** with Blueberry Sauce
- DOUBLE CHOCOLATE FUDGE CAKE • COCONUT CAKE • STRAWBERRY SHORTCAKES**
- BANANA PUDDING • BROWNIES • FRESHLY BAKED CHOCOLATE CHIP COOKIES**
- SOFT SERVE ICE CREAM** with Assorted Toppings

RESERVATIONS REQUIRED 843.724.8888 • PARKING NOT INCLUDED • 18% GRATUITY & TAX WILL BE AUTOMATICALLY ADDED