



Happy Mothers Day!

SUNDAY, MAY 12TH
Brunch Buffet 10-2pm

Raw Bar

cocktail, fermented horseradish, cucumber mignonette

PEEL & EAT SHRIMP

PATUXENT RIVER OYSTERS

MIDDLENECK CLAMS

Carving Station

HERB ROASTED BEEF TOP ROUND
truffle butter | horseradish cream

COUNTRY HAM
grainy mustard | apple cider gastrique

Omelet Station

WHIPPED EGGS OR EGG WHITES | BACON | TOMATOES | ROASTED RED PEPPERS |
SPINACH | MUSHROOMS | SWISS | FETA | CHEDDAR

Cold Counter

CAESAR SALAD
COBB SALAD
HEIRLOOM TOMATO CAPRESE
CURRY CHICKEN SALAD
WARM FINGERLING POTATO SALAD
BRÛLÈED GRAPEFRUIT & FRESH BERRIES
SMOKED SALMON DEVILED EGGS
FRESH ASSORTED BISCUITS, BREADS & JAMS

Hot Counter

APPLEWOOD SMOKED BACON
MAPLE BREAKFAST SAUSAGE
COUNTRY POTATO HASH
ROASTED TOMATO & SWISS CHARD STRATA
SCRAMBLED FARM EGGS
POACHED EGGS WITH HOLLANDAISE
CREME BRÛLÉE FRENCH TOAST
BAKED ABRUZZI ZITI

House made Desserts

BROWN SUGAR CHEESECAKE | CHOCOLATE TRUFFLES | BLONDIES |
MEYER LEMON CAKE | ASSORTED COOKIES & LAYER BARS |
MARSHMALLOW FLUFF | GANACHE

Adults \$29.95
Children 6-12 \$16.95
Children under 5 Free

A 20% gratuity will be added to parties of 8 or more.

