



CASUAL BRUNCH MENU

BUFFET PRESENTATION

APPLEWOOD SMOLED BACON, CARAMELIZED VIDALIA ONION AND GRUYERE
CHEESE FRITTATA

JUMBO LUMP MARYLAND CRABMEAT, ASPARAGUS
AND WILD MUSHROOM FRITTATA

CRÈME BRULEE FRENCH TOAST
DUSTING OF CONFECTIONER'S SUGAR
FRESH RASPBERRIES
PURE VERMONT MAPLE SYRUP

APRICOT HONEY GLAZED VIRGINIA HAM
RED PEPPER JELLY
WARM BUTTERMILK BISCUITS

SAUTEED HASH BROWNEED POTATOES

FRESH FRUIT PRESENTATION
HONEYDEW MELON, CANTALOUPE, GOLDEN PINEAPPLE, PAPAYA, BLACKBERRIES
AND STRAWBERRIES
CHOCOLATE GANACHE AND STRAWBERRY DIPPING SAUCE

ALMOND CROISSANTS, WALNUT DANISH SWIRL AND CHEESE-RAISIN DANISH

BEVERAGES

DARK ROASTED "CITY DOCK" DECAFFEINATED AND REGULAR COFFEE
IMPORTED TEAS
FRESH ORANGE JUICE, CRANBERRY JUICE
BLOODY MARY MIX