

HIGH COTTON[®]

Easter Sunday Brunch

APRIL 21ST, 2019

Includes Appetizer & Entrée,
Choice of Mimosa or Dessert \$45

Appetizers

Charleston She Crab Bisque blue crab, sherry, chives

Deviled Egg Trio peppadew peppers, green tomato "chow chow"

Coffee Cake brown sugar yogurt, mint, local honey, fresh berries

Caesar Salad focaccia croutons, classic Caesar dressing, Parmesan

Kurious Farms Bibb Salad radish, cucumbers, tomatoes, white balsamic vinaigrette

Smoked Salmon dill crème fraiche, capers, arugula salad, lemon shallot vinaigrette, buttered English muffin

Crispy Fried Oysters green goddess dressing, arugula

Entrées

Brioche French Toast lavender scented brioche French toast, macerated blueberries, maple syrup, chantilly, bacon

Chicken and Waffles crispy buttermilk fried chicken, sriracha honey glaze,
sausage gravy, fruit compote, Belgium waffle

Steak & Eggs 10 oz. Allen Brothers Ribeye, two eggs over easy, roasted fingerling potatoes

Eggs Benedict Canadian bacon, English muffin, poached eggs, hollandaise, roasted fingerling potatoes

Farmers Omelet spinach, heirloom tomatoes, goat cheese, roasted fingerling potatoes

Our Shrimp & Grits Andouille sausage, country ham, okra, tomatoes, shrimp broth

North Carolina Flounder Pecan Crust, white grape butter, apricot peach compote, spaghetti squash

Roasted Prime Rib (12 oz.) fingerling potatoes, charred broccolini, au jus horseradish cream

Desserts

Chefs Selection of Desserts

3-Course Easter Sunday Brunch Menu is \$45 per person
(non-inclusive of alcohol, sales tax, or gratuity)