

# FATHER'S DAY BRUNCH

SUNDAY, JUNE 16 IN BLUE RIDGE DINING ROOM

PLEASE CALL CONCIERGE FOR RESERVATIONS, 828-252-2711

## COLD DISPLAYS

### COASTAL SELECTIONS

Smoked trout, peppered mackerel, poached shrimp, smoked fish dip, fresh oysters, snow crab legs

### CULINARY DISPLAYS

Genoa salami, hard salami, soppressata, assorted cheeses, oven roasted herb vegetables, marinated shrimp salad with charred corn relish

### SALAD BAR

Artisanal lettuce, spinach, tomatoes, cucumbers, pickled onions, chickpeas, artichokes, cheddar cheese, mozzarella, carrots, baby corn, almonds, sunflower seeds

## COMPOSED SALADS

### MARINATED WATERMELON

Arugula, balsamic reduction

### GERMAN POTATO

Green onions / Bacon bits

### ROASTED CAULIFLOWER

Smokey chipotle vinaigrette

### MINI BLUE CHEESE WEDGE

House made blue cheese dressing, bacon, grape tomatoes, pickled red onions

### RADISH AND PICKLED VEGETABLE

Daikon sprout, market greens

### GARDEN TABBOULEH

Tri color quinoa, fresh herbs, olive oil, lemon

### CREAMY CUCUMBER AND DILL

## SALAD WALL

### MIXED BERRY AND PEACH

Goat cheese, frisée, white balsamic dressing

### PURPLE KALE AND BERRY

Strawberries, feta cheese, hazelnuts, green onion, champagne vinaigrette

## HOT DISPLAYS

### POTATO AND EGG HASH

Chipotle crema

### BEAN CASSEROLE

Chorizo, rice

### LOADED BREAKFAST POTATOES

Bacon, cheddar cheese, green onions, sour cream

### OVEN BAKED CHICKEN WINGS

Hot sauce, blue cheese dressing

### GRILLED ITALIAN SAUSAGE

Sautéed peppers, onions

### HOUSE MADE BEAN TRIO

Pastrami spice

### WHOLE TEMPURA FRIED OKRA

Dill aioli

### PORK RIBS

Chipotle and beer barbeque sauce, Tabasco fried shallots

### ROASTED BRISKET

Macaroni and cheese

### CRISPY CATFISH

House made tartar sauce

### CHEDDAR AND CHIVE BISCUITS

Green chili with sausage gravy

### PANCAKE BATTERED SAUSAGE CORN DOGS

Maple syrup

### APPLEWOOD SMOKED BACON

### WILD BLUEBERRY PANCAKES

### ASSORTED GOURMET PIZZAS

## ACTION STATIONS

### WORDS OF BEEF

Au jus, horseradish, horseradish cream

### SHRIMP AND GRITS

Fire roasted corn, Tasso cream sauce

### STEAK AND EGGS

Au poivre sauce, mushroom demi glaze, quail eggs, Tabasco onions

### CHICKEN AND WAFFLES

Savory bacon waffles, cheddar waffles, fried chicken, maple syrup

### MADE TO ORDER OMELETS

## KIDS STATION

### SCRAMBLED EGGS

### MINI CORN DOGS

### FRENCH TOAST STICKS

White icing

ADULTS | \$55

CHILDREN 6 - 12 | \$25

COMPLIMENTARY FOR CHILDREN 5 & UNDER

SEATING AVAILABLE EVERY HALF AN HOUR  
FROM NOON TO 2:30 P.M.

PRICES DO NOT INCLUDE 20% SERVICE CHARGE  
OR TAXES.

## DESSERTS

### PIES

Pecan, coconut cream

### CHAFFERS

Berry cobbler

Chocolate bread pudding

### INDIVIDUAL

Peanut butter Oreo brownie

Banoffee tarts

Stout mousse verrines

Banana pudding

Bacon caramel popcorn

Oatmeal cream pies

Peanut butter pretzel crunch cake

Brown butter rice crispy treats

Bourbon pecan tarts

Cupcakes

## GLUTEN FREE DESSERTS

Chocolate crème brûlée

Assorted cupcakes

Berry panna cotta

Assorted cookies

## DESSERT STATIONS

Ice cream sundae

Apple flambé crumble with vanilla ice cream

Root beer floats