

SUNDAY, APRIL 9 IN BLUE RIDGE

PLEASE CALL (800) 438-5800 FOR RESERVATIONS

COMPOSED SALADS

GROVE MARKET SALAD (GF)

Local greens, grape tomatoes, cucumbers, radishes, carrots, red peppers, pumpkin seeds, sprouts, feta cheese, raspberry vinaigrette

STRAWBERRY PANZANELLA (NF)

Tomatoes, strawberries, shaved parmesan, Owl sourdough bread, basil mint vinaigrette

CHOPPED WEDGE SALAD (GF|NF)

Iceberg lettuce, tomatoes, candied-peppered bacon, bleu cheese, green onions

ROASTED BEET SALAD (GF|VEG)

Roasted red and gold beets, arugula, fennel, toasted pine nuts, parmesan cheese, orange vinaigrette

SOUTHERN CAESAR SALAD (NF)

Local kale, sesame caesar dressing

SOUPS

CHILLED PEA SOUP

Mint crème fraîche

SIDES AND SIDE SALADS

SALAD BAR

Artisanal lettuce, tomatoes, cucumbers, pickled onions, chickpeas, artichokes, cheddar cheese, carrots

POTATO SALAD (GF)

WALDORF SALAD (GF)

Apples, raisins, grapes, celery

WILD RICE SALAD (GF|V)

Dried fruit, cranberries, pepitas, pecans

RED BLISS POTATO (GF)

Garlic-dill butter

SAUTÉED GREEN BEANS (GF)

Garlic butter

ORANGE BUTTER CARROTS (GF)

CULINARY DISPLAYS

COASTAL SELECTION (GF)

Smoked trout, poached shrimp, crab legs, chilled mussels, clams, seafood salad

ITALIAN MEATS (GF)

ASSORTED CHEESES (GF)

VEGETABLE CRUDITÉ (GF)

GRILLED VEGETABLES (GF)

DEVILED EGGS (GF)

SEASONAL SLICED FRUIT (GF)

HOT ITEMS

ROASTED PORK LOIN (GF)

Cherry mustard, white beans

POACHED SALMON (GF)

Dill cream, lemon fennel preserves

SHRIMP & GRITS (GF|V)

Tasso ham, fresh corn, green tomato chutney

SOUTHERN FRIED CHICKEN

Pepper gravy

SWEET

Cheese blintz, stuffed french toast, raspberry-orange glaze, cream cheese, mixed berries

SAVORY

Scrambled eggs, sausage links, applewood smoked bacon, hash brown cassrole

ACTION STATIONS*

ROASTED STEAMSHIP BEEF

Au jus

EGGS BENEDICT

Canadian ham, smoked salmon, crab cake, spinach

GARLIC & HERB LEG OF LAMB

Lamb au jus

CHEF OMELET STATION

BISCUIT & GRAVY STATION





DESSERT ACTION STATIONS

BANANAS FOSTER (GF)

ICE CREAM SUNDAE

CANDY STATION

BREAD PUDDING (NF)

Vanilla anglaise

GLUTEN FREE

CHOCOLATE ALMOND CAKE

Chocolate ganache

MONSTER COOKIES

RICE KRISPY TREATS

BUTTERMILK PANNA COTTA (NF)

Mixed berry marmalade

CHOCOLATE MOUSSE (NF)

Raspberry gelee

WHOLE DESSERTS

CAKES (NF)

Carrot bundt cake, banana bundt cake with caramel glaze

PIES

Apple (NF), cherry (NF), pecan

INDIVIDUAL SWEETS

CHOCOLATE ROBINS CUPCAKE (NF)

ASSORTED COOKIES (NF)

RASPBERRY BRULEE TART (NF)

Milk chocolate chantilly

CHEESECAKE BITES (NF)

LEMON BARS (NF)

BUTTERSCOTCH BANANA TART

Coconut whipped cream

PEACH FRANGIPANE TART

Almond chantilly

BOURBON CHOCOLATE PECAN TART

GANACHE BROWNIES (NFISF)

VANILLA MOUSSE (NFISF)

Carrot gelee

ADULTS | \$62
CHILDREN 6 - 12 | \$30
COMPLIMENTARY FOR CHILDREN 5 & UNDER

FROM NOON TO 5:30 PM

PRICES DO NOT INCLUDE TAXES
MENU ITEMS SUBJECT TO CHANGE

*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Items are served raw or undercooked (or may contain) raw or undercooked ingredients.

GF - GLUTEN FREE | NF - NUT FREE | SF - SUGAR FREE | V - VEGAN | VEG - VEGETARIAN

