



HAPPY EASTER

SUNDAY, APRIL 9 IN HH PRIME
PLEASE CALL FOR RESERVATIONS, 843-341-8058.

BREAKFAST

SCRAMBLED EGGS / PECANWOOD SMOKED
BACON / BLUEBERRY MAPLE SAUSAGE / CHICKEN
SAUSAGE / HASHBROWN CASSEROLE / ASSORTED
BREAKFAST PASTRIES / COLD SMOKED SALMON /
BISCUITS & GRAVY / FROSTED FLAKE CRUSTED
FRENCH TOAST

STATIONS

CHEF MADE OMELETS

Array of toppings

SLOW ROASTED HERB RUBBED PRIME RIB

Horseradish / Port Demi-Glace / Farmhouse Rolls

DUROC PORK STEAMSHIP

48 Hour Brine / Tangerine and Horseradish Preserve

SEAFOOD

Old Bay Poached Shrimp / East Coast Oysters / PEI
Mussels / Littleneck Clams / Cocktail Sauce / Mignonette

CHEFS CURED MEAT, ARTISANAL CHEESE AND

SEASONAL FRUIT GRAZING BOARD

Chef Selected Meats, Cheeses, and Fruits with Traditional
Accompaniments

ENTRÉES

BACON WRAPPED CHICKEN BREAST

Red Corn and Hoop Cheese Grits / Carolina Pea Cassoulet

NC MOUNTAIN TROUT

Okra / Yellow Tomato / Preserved Lemon

SIDES, SOUP & SALAD

WHITE BEAN AND KALE SOUP

Orzo / Heritage Pork / Mirepoix

ASPARAGUS AND SPRING PEA SALAD

Mizuna / Goat Feta / Roasted Radish / Pastrami
Vinaigrette

FIDDLE HEAD FERN SALAD

Edamame / Halloumi / Flat Leaf Parsley / Purple Basil /
Lemon and Black Sesame Vinaigrette

WHIPPED GRUYERE YUKON GOLD POTATOES

HARD ROASTED CARROTS WITH PINENUT AND

CARROT TOP SALSA VERDE

CRISPY PARMESAN AND PANCETTA BRUSSEL

SPROUTS

DESSERTS

BLUEBERRY AND CARDAMOM HOT CROSS BUNS

NUTELLA BUNNY CAKES

RASPBERRY AND LEMON CHESS PIE

CARROT CAKE PETIT-FOUR

VERMICELLI BIRDS NEST

SALTED CARAMEL BANANA PUDDING VERRINE

\$68 ADULTS, \$25 CHILDREN 6-12 (PLUS TAX)
COMPLIMENTARY FOR CHILDREN 5 & UNDER
FROM 12:00 TO 3:00 P.M.