



Sunday Brunch ^{11/17}

Your Brunch experience will start off with complimentary champagne & caramel rolls

APPETIZER

Classic Wedge Salad GF

wedge of iceberg, bacon, bleu cheese, tomato, onion, and choice of dressing

Shrimp Cocktail GF

three shrimp w/ cocktail sauce

Fresh Fruit & Yogurt Parfait

assorted berries, vanilla yogurt, and granola

Southern Fried Green Tomatoes

with a southern remoulade dipping sauce

BREAKFAST

Eggs Benedict

English muffin, Canadian bacon, poached egg with hollandaise and breakfast potatoes

Omelet GF

bacon and cheese filled, served with breakfast potatoes and fruit

Stuffed Strawberry Cheesecake French Toast

with sweet cream cheese, strawberry sauce, fresh strawberries, and graham cracker crumble

Cheddar Scrambled Eggs

served with bacon, English muffin and breakfast potatoes

ENTREES

SERVED W/ VEGETABLE & STARCH (CHEF'S CHOICE)

Rosemary Roasted Sirloin

topped with a red wine and rosemary jus lie. served with mashed potatoes

LEI Fried Chicken

choice of white or dark meat, served with mashed potatoes and gravy

Sweet Chili Garlic Shrimp GF

served with fried rice

Mahi Mahi GF

seared with a pineapple salsa w/ fried rice

Coffee Rubbed Pork Chop GF

with red eye gravy and served with mashed potatoes

Zoodle Vegetable Pasta GF

zucchini, squash, carrots, and onion zoodles with a garlic wine sauce

DESSERTS

each person will get one of each:

Sin of the Inn, Pumpkin Cheesecake, Creme Brulee