

Sunday Jazz Brunch

Family Style

Fresh Fruit Bowl

cantaloupe, pineapple, strawberries, honeydew

Tomato & Burrata

heirloom tomatoes, olive oil, aged balsamic, fresh oregano, fleur de sel & cracked black pepper

Hunter's Board

assortment of domestic and imported cheeses and charcuterie, cornichons, olives, lingonberry jam

Hummus & Naan

traditional hummus, basil oil and naan bread

Action Stations

American Breakfast Favorites

scrambled eggs
applewood smoked bacon
breakfast fingerling potatoes
smoked bratwurst

Seafood & Shellfish Display

smoked salmon tartine,
peel & eat shrimp, oysters, hot crab legs
cocktail sauce, horseradish, drawn butter

Carving Station

bohemian spiced prime rib, horseradish cream

Crepe & Dessert Display

nutella & bananas, berries & cream, Black Bee Honey
Grand Marnier, cane sugar, lemons
mini croissants, morning glory muffins
assorted desserts

A la Carte Item

buttermilk waffle, syrup and softened butter

UNLIMITED MIMOSA'S, COFFEE, TEA, JUICE AND SODA
\$60 per person

18% service charge will be added to parties of 6 or more