

Craft Breakfast Menu

Continental \$40 (per person) - Includes ALL of the Following: Assorted Scones, Cinnamon Rolls, Muffins, Coffee Cake, Seasonal Fresh Fruit

Family Style \$60 (per person) or

Buffet Style \$70 (per person)

(Choice of Two)

Assorted Scones

Cinnamon Rolls

Muffins

Coffee Cake

(Choice of Two)

Savory

Egg and Serrano Ham on a Buttermilk Biscuit

Fried Six Minute Egg, Melted Leeks

Seasonal Frittata

Cheese Soufflé

Poached Egg, Tarragon Sabayon

Baked Eggs, Dried Tomato, Basil

Sweet

Brioche Pain Perdu, Maple Syrup

Baked Cornmeal Pancake with

Caramelized Apple

Buttermilk Pancakes

Brown Butter Waffles

Bite Sized Cinnamon Sugar,

Apple Cider or Buttermilk Doughnuts

Sides (Choice of Two)

Seasonal Fresh Fruit

Artisanal Cheeses

Charcuterie: Ham, House Sausage, Bacon

Granola with Sheep's Milk Yogurt

Smoked Salmon

Shelbourne Farms Cheddar Grits

Short Rib Hash

Potato and Bacon Hash

Buttermilk Biscuits and Gravy

Plated \$60 (per person)

(Choice of Two)

Assorted Scones

Cinnamon Rolls

Muffins

Coffee Cake

(Choice of Two)

Shrimp and Grits with Poached Egg

Brown Butter Waffle with Pineapple, Mango, and Passion Fruit and Pineapple Cardamom Sauce

French Toast, Maple Pecan Butter, Roasted Pear Compote, Benton's Bacon

Roasted Flatiron Beef, Polenta, Sunny Side-Up Egg, Red Eye Gravy

Fried Quail stuffed with Sausage, Roasted Fingerling Potatoes with an Over Easy Egg