



Plated Brunch Menu

First Course- Appetizers

Smoked Salmon Tartare & Caviar

crème fraîche, diced cucumber, capers, and dill

Seasonal Fruit & Burrata

freshly sliced seasonal fruits paired with creamy burrata, drizzled with honey and garnished with basil and toasted pistachios

Wild Mushroom Tartlet

flaky pastry filled with a blend of wild mushrooms, caramelized onions, and Gruyère cheese, finished with fresh thyme

Creole Crab Cake

fennel & apple salad, lemon aioli

Caribbean Shrimp Cocktail

pineapple cocktail sauce, grilled pineapple tidbits, jerk spiced shrimp (classic option available)

Market ½ dozen oysters

mignonette, horseradish, lemon

Everything Avocado Toast

seeded bread, poached egg, micros, caramelized onions, everything spice

Espelette Crab Avocado Toast

Sprouts, tomato, poached egg, crabmeat, espelette pepper aioli

Tuna Nicoise

spicy olives, confit tomato, potato fingerlings, haricot vert, seared tuna

Butternut Squash Soup with Crab

toasted pepita seeds, creme fraiche, crabmeat

Truffle Wild Mushroom Soup

creamy mushroom bisque, truffle oil, crispy pork belly, chives

Crispy Sweet Potato Latke

creme fraiche, lemon, caviar, chives

Caprese Salad

seasonal tomatoes, mozzarella, fresh basil, oil, pine nuts, balsamic glaze

Grilled Romaine Salad

lemon, breadcrumbs, parmesan, Caesar dressing

Scallop Crudo

pickled apples, radish, micros, toasted pine nuts, pomegranate seeds

Caribbean Kale Caesar Salad

fried plantains, shaved parmesan, grape tomato, curry croutons, citrus caesar dressing

Fall Apple Salad

arugula, sliced apple, candied nuts, crumbled bleu cheese, white balsamic vinaigrette

Pear & Pommy

sliced pear, pomegranate seeds, arugula, goat cheese, spiced walnuts, vanilla-brandy vinaigrette

Arugula & Butternut Squash Salad

roasted butternut squash, beets, goat cheese, balsamic vinaigrette

Second Course- Entrees

Classic Fried Chicken & Waffles

Crispy, golden buttermilk-fried chicken atop your choice of fluffy Belgium or rich red velvet waffle, served with velvety honey butter and pure maple syrup.

Jerk Chicken & Sweet Potato Waffles

Tender, spicy jerk-marinated chicken, golden sweet potato waffle, drizzled with mango-pineapple-infused syrup and crowned with fresh tropical fruits

Southern Fried Fish and Grits

Crispy, fried catfish or whiting served on a bed of creamy, buttery cheese grits, cajun shrimp gravy, and a squeeze of zesty lemon for a burst of flavor

Blackened Salmon with Creamy Cheese Grits

Blackened salmon fillet served on velvety, decadent cheese grits, finished with a rich, tangy creole tomato sauce and microgreens

Cajun Jumbo Shrimp and Grits

Plump, succulent jumbo shrimp sautéed in a creamy, creamy cajun sauce, corn, peppers, onions, served atop creamy cheese grits with a sprinkle of fresh scallions

Old Bay Crab Cakes and Grits

Crispy, golden brown crab cakes seasoned with aromatic Old Bay, creamy cheese grits and drizzled with a velvety tomato cream sauce, lemon zest

Fried or Broiled Lobster & Grits

Tender lobster tail, either fried or broiled served on a bed of smooth, gruyere cheese grits with a vanilla lobster cream sauce, lemon zest and fresh chives

West Indian Oxtail Hash

Fall-apart tender braised oxtail served over a savory caramelized onion and potato hash, green peas, topped with poached or fried eggs, scallion sour cream, melted cheddar cheese, sliced scallions

Crab Cake Benedict

Lump crab cakes topped with poached eggs and Old Bay hollandaise, served with roasted asparagus

Lomo Saltado Steak & Egg Hash

Tenderloin tips, sweet potatoes, peppers, tomatoes, and caramelized onions, topped with sunny-side-up eggs and aji amarillo sauce

Herb-Rubbed Salmon

Served with a warm farro salad, blistered cherry tomatoes, and tzatziki

Lobster Benedict

Butter-poached lobster on a toasted English muffin with wilted spinach, topped with poached eggs and saffron hollandaise

Herb-Crusted Lamb Chops

Served with sweet potato & egg hash, sautéed broccolini, and a mint chimichurri drizzle

Seared Seabass

accompanied by a quinoa salad with heirloom tomatoes, cucumber, and a citrus vinaigrette.

Chimichurri Steak & Eggs

NY strip, lyonnaise potatoes, sunny side eggs, chimichurri sauce, blistered tomatoes

Shakshuka with Halloumi (VG)

Poached eggs in a spiced tomato and pepper sauce, served with grilled halloumi and crusty sourdough bread

Southwest Tofu Scramble Potato Hash (V)

Scrambled tofu, vegan sausage, potato hash with peppers, onions, chickpeas, salsa, avocado

Harissa Glazed Cauliflower Steak and Eggs (VG)

Roasted cauliflower steak with harissa glaze, scrambled eggs, spinach, crispy chickpeas, lemon dill yogurt sauce

Egg Entrees**Eggs benedict**

choice of canadian ham, cajun salmon, smoked salmon, sliced filet mignon, or asparagus & mushroom (VG), with spinach served with crispy potatoes, hollandaise sauce, micro green salad

French Inspired Omelette

creme fraiche, caviar and chives, frisee salad

Poached Lobster & Eggs

Choice between juicy broiled 8 oz lobster tail or buttery lobster meat with softly scrambled eggs, bearnaise, tomato confit, sourdough bread

Spinach and Mushroom Egg Frittata

spinach, mushroom, caramelized onion, mozzarella cheese topped with green salad, tomatoes (VG)

Thai Crab Omelette

Crabmeat, sriracha, thai chilli sauce, cilantro, scallion salad

Cajun Shrimp & Omelette

Cajun shrimp and crab, cajun creamy tomato sauce, spinach, scallions

Truffle Mushroom Omelette

Wild mushrooms, crispy maitakes, truffle cream sauce and Boursin cheese folded into a fluffy omelette

Mediterranean Omelette

Feta, artichokes, spinach, olives, roasted red pepper hummus, crispy chickpeas

Below are optional add ons in addition to both meat/ egg entrees. You can add on shareable sides if desired.

Sweet Delights choose one in addition to entree if desired)**French Toast****Maple French Toast**

Challah bread, maple syrup, fresh berries, powdered sugar

Bananas Foster French Toast

Sweet caramelized bananas in a rich cognac sauce, served with a dollop of whipped cream

Crème Brûlée French Toast

A decadent twist on a classic, with custard-soaked French toast, creme anglaise, and fresh berries

Stuffed Strawberry French Toast

Fluffy French toast stuffed with sweetened mascarpone and fresh strawberries, finished with a dusting of powdered sugar and a drizzle of strawberry compote.

Berry Berry French Toast

Challah bread, berry compote, fresh berries, whipped cream, toasted almonds, powdered sugar

Waffles**Belgian Waffles**

Thick, fluffy Belgian waffles with a delicate golden crust, served with whipped cream and fresh berries.

Blueberry Waffles

Fresh blueberries nestled inside golden waffles, blueberry compote, topped with a dusting of powdered sugar

Red Velvet Waffles

Rich red velvet waffles served with a decadent cream cheese icing and chocolate shavings, strawberries

Peach Cobbler

A warm, homemade peach compote, sweet pecan crumble and a drizzle of bourbon infused syrup

Pancakes**Classic Buttermilk Pancakes**

Powdered sugar, whipped butter, maple syrup

Blueberry Pancakes

blueberry compote, whip cream, blueberries, blueberry syrup, powder sugar

Matcha Pistachio Pancakes

Matcha-infused pancakes topped with crushed pistachios, white chocolate ganache, and a touch of lemon curd

Salted Caramel & Bourbon Pecan Pancakes

Buttery pancakes with bourbon-pecan syrup, salted caramel drizzle, and a sprinkle of sea salt

Lemon Ricotta Pancakes

Fluffy pancakes with a hint of lemon zest, served with strawberries and whipped mascarpone

Espresso Dark Chocolate Pancakes

warm chocolate sauce, chocolate chips, whipped cream, blueberries

Pancake Breakfast Board

assorted pancakes, seasonal fruit, blueberry syrup, bourbon infused syrup, nutella, chocolate chips, butter, coconut shavings (sharable two person min) (accompaniments may vary)

Shareable Sides - (optional in addition to entree)

Ultimate Cheese Eggs

scrambled eggs, mornay cheese sauce, cheddar cheese

Classic Scrambled Eggs with or w/o cheese

Smoked Bacon (Turkey, Beef, or Pork)

Brown Sugar Sweet & Spicy Bacon

Sausage Links (Turkey or Pork)

Mild or Hot Smoked Sausage (Turkey or Beef)

Mini Salmon Cakes
Cucumber and tomato relish

Homemade Biscuits with truffle honey butter

Cast Iron Cornbread with maple honey butter

Crispy Homemade Hash browns

Spicy Hash browns
cheese, peppers, jalapenos, onions, sour cream, chives

Roasted Rosemary Red Potatoes
(can add on peppers and onions)

Sweet Potato & Kale Hash
with peppers, onions

Southern Creamy Cheese Grits or without cheese

Third Course - Desserts

Chocolate Croissant Bread Pudding

layers of buttery croissants baked with chocolate, served with crème anglaise

Cinnamon Roll Bread Pudding

sea salt caramel, vanilla ice cream, toasted pecans

Red Velvet Cake with Cream Cheese Frosting

candied pecans and a drizzle of caramel

Macaron Trio

seasonal assortment of flavors with fresh fruit

Seasonal Sorbet Duo

garnished with mint leaves and gold leaf

Seasonal Fruit Tart

berries, sweet cream custard

Lemon Tart

candied lemon

Tropical Yogurt Parfait

kiwi, pineapple, blueberries, granola, coconut shavings

