

Brunch Buffet Menu

SALAD BAR

Soup du Jour & house-baked bread.

Chef's Feature

Smoked Salmon Platter, whipped herb and garlic cream cheese and crispy capers GF

Local Kale & Fluffed Quinoa Salad

GF,DF,V,VEGAN

Easter Spinach Salad GF, V

Greek Orzo Salad V

Edamame Peanut Crunch Salad

GF,DF,V,VEGAN

Artisan Green Salad

ENTREES

Roast Chicken with a Creamy Tarragon Sauce
(GF)

Hashbrowns (GF,DF,V,VEGAN)

Playbills' Buttermilk Biscuit Eggs Benedict

Glenwood Farms Breakfast Sausage (DF) & Crispy Bacon (GF,DF)

Sticky Glazed Brioche Cinnamon Buns (V)

Belgian Waffles with House-Made Coulis (V)

entrees (cont'd)

Seasonal Vegetable Medley (GF,V)

Breaded Cod served with a House-Made Tartar Sauce (DF)

Classic Buffet Feature Carve (GF,DF)

Maple Syrup Glazed & Smoked Local Hertel's Ham served with your choice of Dijon mustard and house-made applesauce.

DESSERTS

Butter Pecan Praline Cake

Caramelized pecan filling drizzled with a Whiskey Maple Cream Sauce

Blackberry, Apple & Almond Crumble

Served warm and with fresh Chantilly cream

Assorted Desserts

Lemon Meringue Pie, English Trifle, Profiteroles, Pecan Pie, Cheesecakes and squares

Please notify your server if you require a gluten-free or vegan dessert.

All menu items are subject to change without prior notice according to seasonality and availability.