



BRUNCH BUFFET

sample

Served family style, 12 person minimum

SHARED

DUCK FAT ROASTED ZUCKERMAN POTATOES

with Harissa Ketchup

SPRING MIXED ORGANIC LETTUCES

Yali Pear, Pomegranate, White Balsamic, Chevre, Pinenuts

ENTREES

CHORIZO HASH

Poblano Peppers, Scallions, Scrambled Eggs, Avocado

GULF SHRIMP & ANSON MILLS PORCINI GRITS

Bacon, Mushrooms, Fines Herbs

FRITTATA

Vegetarian - Butternut Squash, Maitakes, Fontina, Sage, Balsamic, Hazelnuts

Meat - Pork Belly, Chorizo, Seasonal Greens, Cheddar, Chives, Creme Fraiche

GRACELAND BREAKFAST

Banana Bread French Toast, Nueskie's Bacon, Peanut Butter Maple

FLAT IRON STEAK

Scrambled Eggs, Chimichurri \$5 up charge

SPAM LOCO MOCO

Eggs, Jasmine Rice, Mushroom Gravy

DESSERT

NEW ORLEANS STYLE BEIGNETS

Candied Mokulele Macadamias, Mocha Dipping Sauce

Francis X. Hogan
Executive Chef & Partner