



W H I T E B I R D



E A S T E R B R U N C H B U F F E T

Spring Salad | Local Greens, Pickled Grapes, Granola, White Balsamic, Green Goddess
Brussel Sprout & Apple Slaw | Nickajack Sauce
Fruit Salad | Mint, Basil and Lime
Mini Parfaits | Blackberry Yogurt, Fresh Berries, House Made Granola

Herb & Peppercorn Crusted Beef Tenderloin | Madeira Jus & Horseradish Cream
House Smoked Turkey | Spicy Vinegar BBQ
Fried Chicken & Waffles | Warm Maple Syrup
Farm Egg Scramble | Asparagus, Wild Mushroom & Goat Cheese
Farm Egg Scramble | Fresh Herb & Parmesan
Breakfast Sliders | Herb Frittata, Country Ham, American Cheese, Brioche
Pickled Shrimp | Fennel, Lemon & Dill

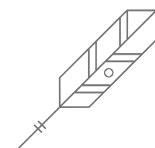
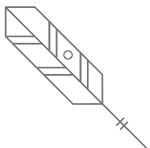
Haricot Verts | Roasted Lunchbox Peppers
Mac n Cheese | Orecchiette Pasta, Aged Cheddar & Parmesan Sauce, Parsley Crumbs
Creamy Stone Mill Grits | Parmesan & Butter
Tots | Sweet Potato
Bacon | Applewood Smoked
Breakfast Sausage | Sage & Maple

Biscuit Bar

Buttermilk Biscuit,
 Cheddar Jalapeno Biscuit,
 Sweet Potato Biscuit,
Assorted Jams, Honey, Sorghum Butter, Sausage Gravy

Dessert Station

Mini Lemon Meringue Pie
 Mini Chocolate Pie
 Assorted Dessert Bars
 Assorted Macarons
 Caramel Bread Pudding, Whiskey Anglaise
 Apple Cobbler
 Assorted Cookies



Price | \$38 per person | \$18 children under 12 years
Includes Coffee & Juice. Does not include taxes & 20% buffet service charge

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness*