



W H I T E B I R D



M O T H E R S D A Y 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

Chef Khaled & His Mother's Carved Lamb | Tomato Okra Stew

House Smoked Turkey | Spicy Vinegar BBQ

Fried Chicken & Waffles | Warm Maple Syrup

Chef Nick & His Mother's Cornmeal Crusted Trout | Hoppin' John

Farm Egg Scramble | Asparagus, Wild Mushroom & Goat Cheese

Farm Egg Scramble | Fresh Herb & Parmesan

Pickled Shrimp | Fennel, Lemon & Dill

Chef Korman & His Mother's Potato Salad

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

Chef Jeremy & His Mother's Sausage Bread

Biscuit Bar | Buttermilk Biscuit | Cheddar Jalapeno Biscuit | Sweet Potato Biscuit |

Assorted Jams, Honey, Sorghum Butter, Sausage Gravy

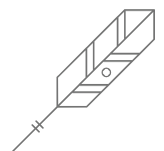
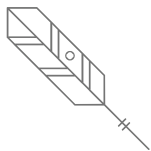
Chef Korman & His Mother's Butter Cake

Chef Mitchell & His Mother's Pumpkin Roll

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*