

THANKSGIVING BRUNCH MENU

THE MARKET - COURSE 1

Continental Bakery Display

Assorted Baked Goods | Whipped Butter | Homemade Preserves

Fresh Assorted Fruit with Yogurts and Granola (V)

Thanksgiving Kale Salad (V) (GF)

Feta | Pomegranate | Red Onions | Dijon Vinaigrette

Chef's Daily Soup

THE MARKET - COURSE 2

Chef's Famous Apple Cinnamon French Toast (V)

Fresh Egg Bread Loaf | Roasted Apples | Cinnamon & Nutmeg |
Maple Syrup

Scrambled Eggs (GF)

Fresh-from-the-Farm Eggs | Lightly Seasoned Cream | Chives

Hickory Smoked Bacon & Organic Pork/Beef Sausages

Carving of AAA Roast Beef or Honey Glazed Virginia Ham

Served with an assortment of traditional mustards and Pretzel Buns

Yukon Gold Home Fries (V)

Yukon Gold Potatoes | Sautéed Peppers and Onions | Extra Virgin Olive Oil

Vegetarian Lasagna (V)

Sweet Endings

Selection of Passed Decadent Sweets | Freshly Baked Cookies | Cannoli
Coffee and Tea

(V) Vegetarian | (Ve) Vegan | (GF) Gluten Free