

# HAPPY EASTER!



## PRIME RIB CARVING STATION\*

Served with Soft Rolls, Horseradish Sauce,  
Roasted Garlic Au Jus and Smoked Tomato Jam

### **BUFFET**

Cheesy Scrambled Eggs  
House-made Breakfast Sausage  
Thick Cut Bacon  
Anson Mills Herbed Grits  
Traditional Eggs Benedict\*  
Crab Cake Benedict  
Chicken & Waffles  
Southern Home Fries  
Monte Cristo

### **SALAD BAR**

Iceberg Wedges  
Mixed Greens  
Crisp Chopped Romaine

Blue Cheese Dressing, Caesar Dressing, Ranch,  
Balsamic Vinaigrette

Cherry Tomatoes, Sliced Cucumbers, Chick Peas,  
Sliced Onions, Feta Cheese, Olives, Crisp Bacon  
Bits and Fresh Fruit

### *Desserts*

Double Fudge Brownies  
White Chocolate Chip Cookies  
Strawberry Short Cake

**\$28 PER ADULT**  
**\$12 AGE 12 & UNDER**

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# LIBATIONS

BEET AROUND THE BOURBON\*  
bourbon beet shrub, egg white, rosemary.....12

THE NEW FASHION  
rye, cherry, orange, bitters.....15

LE PALOMA  
silver tequila, grapefruit, spicy agave.....12

BLOOD ORANGE MULE  
Tito's, Solerno, lime, ginger beer.....12

KEY TO MY HEART  
rum, lime, coconut, cream.....13

NINES SPRITZ  
gin, Aperol, lemon, bubbly .....12

GRAPEFRUIT SHE GOES  
vodka, elderflower, grapefruit, honey.....12

## CANS & BOTTLES

NoDa Hop Drop IPA.....7  
Sycamore Brut Cider.....7  
Birdsong Jalapeño Pale Ale.....6  
Blue Moon.....5  
Corona Extra.....5  
Michelob Ultra.....4  
Coors Light.....4  
Miller Lite.....4  
Bud Light.....4  
Stella.....4

**D** Local Rotating Taps.....6  
**R** Pernicious IPA.....7  
**A** Birdsong Seasonal.....7  
Highland Gaelic.....6  
Sierra Nevada Seasonal.....6  
**F** Mother Earth Weeping Willow.....6  
**T** Sam Adams Seasonal.....6  
Full Steam Rocket Science IPA....6  
**S** Yuengling.....4

## WINE

### Bubbles

Brut, J. Christalino, Spain.....8/29  
Draft Prosecco, Italy.....7  
Brut, Domaine Chandon, Napa.....45  
Brut, Veuve Cliquot, Champagne.....95  
Dom Perignon, Champagne.....250

### REDS

Merlot, Backhouse, California.....7/26  
Pinot Noir, Trinity Oaks, California.....7/26  
Pinot Noir, La Crema, Monterey.....11/41  
Pinot Noir, Erath, Oregon.....12/45  
Zinfandel, 1000 Stories, California.....11/41  
Malbec, Undaunted, Columbia Valley.....10/36  
Nebbiolo, Guidobono, Italy.....12/46  
Bordeaux, Gravieres de la Brandille, France.....12/46  
Cabernet Sauvignon, Trinity Oaks, California.....7/26  
Cabernet Sauvignon, J Lohr, Paso Robles.....11/40  
Cabernet Sauvignon, Justin, Paso Robles.....16/60  
Merlot, Freemark Abbey, Napa.....60  
Red Blend, Duckhorn Decoy, Sonoma.....47  
Red Blend, Vignerons de Buxy, Bourgogne.....80  
Beaujolais, Jean-Paul Brun, France.....47  
Barolo, Michele Chiarlo, Italy.....86  
Pinot Noir, Joseph Faiveley, Bourgogne.....80  
Pinot Noir, Sojourn, Sonoma Coast.....165  
Cabernet Franc, "Kou Kou", Broc Cellars, California.....80  
Cabernet Sauvignon, Hess Shirtail, North Coast.....49  
Cabernet Sauvignon, Stags' Leap Artemis, Napa.....128  
Cabernet Sauvignon, Nickel and Nickel, Napa.....145  
Cabernet Sauvignon, Jordan, Alexander Valley.....135  
Cabernet Sauvignon, J Lohr Signature, Paso Robles.....220

### SUNDAY SIPPERS

OUR FAMOUS  
BLOODY MARY  
BAR

BOTTOMLESS  
MIMOSAS

### Whites & Rosés

Pinot Grigio, Astoria, Italy.....7/26  
Pinot Gris, Sokol Blosser, Willamette Valley.....12/45  
Sauvignon Blanc, Yealands, Marlborough.....9/34  
Sauvignon Blanc, Imagery, California.....10/36  
Riesling, J Christoph, Germany.....7/26  
Moscato, Cupcake, Veneto.....7/26  
Rosé, La Galope, Côtes De Gascogne.....8/29  
Chardonnay, Backhouse, California.....7/26  
Chardonnay, Kendall Jackson, Sonoma.....10/36  
Chardonnay, Stags' Leap, Napa.....14/53  
Albariño, Benito Santos, Rias Baixas.....51  
Rosé, Whispering Angel, Côtes De Provence.....49  
Chardonnay, Gallo Signature, Russian River.....68  
Chardonnay, Sonoma-Cutrer, Sonoma.....50

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