



WEEKEND BRUNCH MENU (SAMPLE)

BUFFET

Charcuterie and Local Cheese Display
Selection of Hummus and accompaniments
Scrambled Eggs
Crisp Smoked Bacon and Pork Sausage
Trade Root Breakfast Potatoes
Omelet Station
Carving Station with Seasonal Vegetable and Starch
Dessert Station with one hot and three individual items

BUFFET ENHANCEMENTS FRESH FROM THE KITCHEN

Chef Marc's Egg Benedict

Steamed Bacon Bread, Classic Hollandaise, Harissa Oil

Fried Green Tomatoes

Whipped Chevre Goat Cheese, Roasted Corn Salsa, Spanish Romesco sauce

Southern Shrimp and Grits

Stone Ground Grits with White Cheddar Cheese, Sautéed Shrimp, Andouille Sausage, Tomato Stew

Trade Root House Salad

Seared Crab Cake

Roasted Corn Salsa, Spanish Romesco Sauce

Classic Shrimp Cocktail

Citrus Poached, accompanied by Cocktail and Sauce Louis

Seared Salmon Filet
Crisp Brussels Sprout, Lemon Aioli

SATURDAY AND SUNDAY

A la carte breakfast menu: 7 – 10 a.m.

Buffet + Buffet Enhancements: 10 a.m. – 2 p.m.

\$49.00++ Adults, \$22.00 Kids 6-12, Kids under 5 are FREE

Sparkle Bar \$20 per person for unlimited access
(available after 12:30 p.m. on Sunday)

Jazz Trio on Saturdays