

Mother's Day Brunch - 2017 Menu

Served Sunday, May 14th, 11:30am to 3:00pm, @ OCEAN BOULEVARD, 252.261.2546
Bread, fresh Muffins, Jams + fresh Fruit served *at the Table*
\$35++ Per Person, \$20++ for Children

Starters

Creamy Asparagus Soup

Shrimp Salad & Domestic Caviar

Shrimp & Grits

Heirloom Grits, NC Shrimp + herb Butter Sauce

Local Fig & Goat Cheese Ravioli

Wilted Spinach, Gorgonzola Cream + toasted Pine Nuts

OB Caesar Salad

Classic Style *with* Romaine, Pecorino Cheese + Lemon-White Anchovy Dressing, Tomato & Fried Egg on Toast

Seven Lettuce & Pistachio Salad

Field Greens, Goat Cheese, Red Onions, caramelized Red Grapes, Indian Curry Oil + creamy Pistachio Dressing

Meat & Cheese Plate *with* Smoked Salmon and Assorted Condiments + Crackers

Brunch Plates

Pan Roasted Half Chicken

Mashed Potatoes, roast Asparagus & Spring Vegetables + natural Jus

Smoked, Braised Beef Brisket

House made Ricotta & grilled Eggplant Pasta Rotolo + Tomato-Cabernet Cream

Fayetteville Sausage & Shrimp Omelette

Grilled Onions, White Cheddar, Bell Peppers + Heirloom Grits *or* Potato hash

Shrimp & Bay Scallops House Made Pasta

Herbed Fettuccine, roasted Mushrooms, red Onions, Spinach + Tomato-Lemon Cream

Fried Green Tomato "Benedict"

Two Eggs: Sunny Side Up, Smoked Bacon, Asparagus, English Muffin + Lemon-Chive Hollandaise & Heirloom Grits *or* Potato Hash

Pan Seared Soft Shell Crabs

Smoked Bacon, diced Potato, red Onion, Spring Vegetable & Spinach Hash

NC Crab & Asparagus Omelette

Boursin Cheese, Herbs + Heirloom Grits *or* Potato Hash

Additional sides

Three Eggs, scrambled *or Two* fried ... 4.00, Mashed Potatoes ... 3.00, Bistro Potato Hash ... 3.00, Heirloom Grits ... 2.50, NC Sausage ... 3.00, Applewood Bacon (5)... 3.00, Mac'n'Cheese ... 5.00

Desserts

Dark Chocolate Pot de Crème *with* Raspberry Sauce & Cigar Cookie

Lavendar Cheesecake *with* Assorted Sauces

Chef's Choice Pastry & Ice Cream

Selection of Ice Creams & Sorbets