

Breakfast/Brunch



Ham & Swiss Cheese Crepes

with herb cream sauce

Cheese Biscuits

candied bacon and smoked pimento

Salmon & Avocado Toast

topped with shaved cucumber

Smoked Salmon

served with bagels, capers, cream cheese, onions and tomatoes

Breakfast Meats

your choice of chicken apple sausage, turkey sausage, pork sausage, or crispy bacon

Breakfast Souffle

your choice of roasted veggie with cheddar, sausage, ham or bacon with cheddar, or spinach, artichoke with swiss

O' Brien Potatoes

roasted red potatoes tossed in herbs and spices with sweet peppers and onions

Bananas Foster Baked French Toast

with bourbon maple syrup

Parfait

vanilla yogurt, fresh berry topped with house granola

Hash Browns

Cheese Grits

Seasonal Fruit Salad

Tea Sandwiches

Pastries

*made fresh in our kitchen:
muffins, coffee cakes, sticky buns,
cinnamon rolls, scones, turnovers,
assorted danishes, almond croissants,
cinnamon raisin biscuits and
doughnut holes*

The listed signature items can all be tailored to meet your needs and flavor profiles. Our Executive Chef is able to bring your vision alive and our Event Designers will create custom menus to fit your budget, theme and style.