

Mother's Day Brunch

12:00PM - 3:00PM | MAY 10TH, 2026



STARTERS & SALADS

SEASONAL FRUIT DISPLAY

GULF COAST MACARONI SALAD

Elbow Macaroni, Fresh Bell Peppers, Onion, Celery, Green Olive Herb Mayonnaise

SPINACH SALAD

Shaved Red Onion, Candied Walnuts, Dried Cranberries, Goat Cheese, Raspberry Vinaigrette

TEA SANDWICH DISPLAY

Variety of Avocado Toast, Truffle Chicken Salad, Egg Salad, and Smoked Salmon with Cucumber

GARDEN CRUDITE DISPLAY

Fresh Broccoli, Cauliflower, Baby Carrots, Radish, Grape Tomatoes, Snap Peas, Celery with Olive Tapenade and Avocado Ranch Dip

CHEF'S STATIONS

HERB CRUSTED BEEF TENDERLOIN

Rosemary-Roasted Garlic Demi, Horseradish Cream, Rolls, Butter

BOURBON BRINED PORK LOIN

Grain Mustard Pan Jus, Apple Butter

MADE TO ORDER EGGS & OMELETS

ENTREES & SIDES

SHRIMP & GRITS

Blackened Shrimp, Stone Ground Gouda Grits, Cayenne Butter, Chopped Bacon, Pico de Gallo

HERB MARINATED CHICKEN BREAST

Lemon Basil Beurre Blanc

GARLIC-THYME ROASTED FINGERLINGS

PARMESAN-HERB RISOTTO

GRILLED ASPARAGUS

PESTO ROASTED BABY VEGETABLE MEDLEY

ADULTS \$65 | CHILDREN 6-12 \$25

RESERVATIONS | 850.267.9691

A 20% gratuity will automatically be added to the final bill.
Children 5 and under eat free with purchase of an adult buffet.
Our Mother's Day Buffet is open to the public.