



# Easter Brunch

## BUFFET

- BAGELS AND LOX  
mini bagels, salmon, traditional accoutrements
- CHARCUTERIE AND CHEESE
- SHRIMP COCKTAIL & CRAB CLAWS  
cocktail sauce, charred lemon remoulade
- FRESH SLICED FRUIT & BERRIES
- DEVEILED EGGS
- CARROT-GINGER SOUP
- SALAD BAR  
spring lettuces, seasonal vegetables, cheddar,  
spiced almonds ranch, balsamic,  
pomegranate vinaigrette
- OMELETTES YOUR WAY
- QUICHE VOSGIENNE  
bacon, caramelized onion, gruyère
- CEDAR PLANK SALMON  
roasted tomato tapenade
- BEEF MEDALLIONS  
béarnaise sauce
- CARVED HONEY GLAZED HAM  
pineapple chutney, honey mustard
- RATATOUILLE BAKED ZITI
- HERB ROASTED ROOT VEGETABLES  
carrot, parsnip, turnip
- BUTTERMILK WAFFLES  
maple syrup, butter, whipped cream
- SCRAMBLED EGGS
- APPLEWOOD SMOKED BACON
- COUNTRY POTATOES

## SWEETS

- ICE CREAM SUNDAE BAR
- HILL'S KITCHEN PASTRIES  
& CONFECTIONS

## KIDS

- BEEF SLIDERS
- CHICKEN SLIDERS
- PANCAKE-SAUSAGE CORN DOG
- MAC & CHEESE
- FRENCH FRIES
- DIRT CUPS

\$65 ADULT | \$30 CHILD 5-12

4 and under complimentary

SUNDAY, APRIL 5 | 10 AM - 2 PM

*Executive Chef* Brandon Giles - *General Manager* Mike Fayad - *Pastry Chef* Erin Taylor

Note: consuming undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness. A 2% fee applied for culinary team appreciation, removable upon request. 20% gratuity applied for parties of six or more, adjustable upon request.