



Mother's Day

BRUNCH BUFFET

- CHARCUTERIE AND CHEESE
- SHRIMP COCKTAIL & CRAB CLAWS
cocktail sauce, charred lemon remoulade
- DEVILED EGGS
- PANZANELLA SALAD
- CAPRESE SALAD
- OMELETTES YOUR WAY
- BAGELS AND LOX
mini bagels, salmon, traditional accoutrements
- CLASSIC EGGS BENEDICT
- BUTTERMILK PANCAKES
maple, butter, whipped cream
- HERB-CRUSTED PRIME RIB
horseradish cream, roasted garlic jus
- HONEY-BALSAMIC GLAZED SALMON
spinach, roasted fennel, blistered heirloom tomatoes
- FRENCH CHICKEN
artichoke, mushrooms, capers, citrus beurre blanc
- WHIPPED YUKON POTATOES
- GRILLED ASPARAGUS
lemon, feta, olive oil
- SCRAMBLED EGGS
- APPLEWOOD SMOKED BACON
- COUNTRY POTATOES
- FRESH SLICED FRUIT & BERRIES

SWEETS

- HILL'S KITCHEN PASTRIES & CONFECTIONS

KIDS

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

\$65 ADULT | \$30 CHILD 5-12
4 and under complimentary

SUNDAY, MAY 10 | 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.
20% gratuity applied for parties of six or more, adjustable upon request.