



Group Dining Sample Brunch Menus

These menus are only samples. Let us customize a menu perfect for your event!

BRUNCH MENU 1

Brunch Centerpiece

Fresh Baked Buttermilk Biscuits

butter, house made jams

Entree Selections

Backstreet Benedict

cheddar chive biscuit, Virginia ham,
hollandaise, grits, asparagus

Avocado Toast

toasted pumpernickel bread,
whipped avocado, cherry tomato,
arugula, feta, two poached eggs,
tomatillo sauce

Chicken Salad

kale, Brussels sprouts, avocado, feta,
dried cherries, almonds, lemon vinaigrette

BRUNCH MENU 2

Brunch Centerpiece

Pan of Orange Chocolate Brioche Rolls

fresh from the oven

Entree Selections

Brioche French Toast

bananas, Nutella, caramel sauce,
maple syrup, crushed candied peanuts, bacon

Short Rib Risotto

braised beef short rib, root vegetables,
spinach, crispy fried Brussel sprouts

Crab Cakes and Eggs

red pepper beurre blanc

Fried Egg Sandwich

arugula, tomato, bacon,
red pepper mayonnaise, pesto, fresh fruit

Dessert

Vanilla Crème Brulee

\$24 per person

plus tax (8.25%) and gratuity (20%)

\$34 per person

plus tax (8.25%) and gratuity (20%)

All beverages charged separately



Group Dining Sample Brunch Menus

These menus are only samples. Let us customize a menu perfect for your event!

BRUNCH MENU 3

First Course

Smoked Duck Gumbo

fried chicken livers

Bibb Lettuce Salad

crisp bacon, hardboiled egg,
creamy basil dressing

Entree Selections

Salmon and Eggs

poached eggs, creamy spinach,
potato cake, hollandaise

Smoked Chicken and Potato Hash

poached eggs, avocado, tomatillo salsa

Migas

scrambled eggs, tortilla chips, jalapeño,
tomato, queso blanco, black beans, bacon

Backstreet Benedict

cheddar chive biscuit, Virginia aged ham,
hollandaise, grits, asparagus

Dessert

Warm Dark Chocolate Cake

candied walnuts, chocolate-strawberry sauce,
strawberry-vanilla ice cream

Butterscotch Bread Pudding

caramel ice cream, butterscotch sauce

\$42 per person

plus tax (8.25%) and gratuity (20%)

All beverages charged separately