

EASTER BRUNCH

BREADS & SWEETS

ASSORTED PASTRIES

MUFFINS

CROISSANTS

SALADS

MARKET VEGETABLE

artisan greens, red wine vinaigrette

CAESAR

little gem lettuce, chopped egg, anchovies, parmesan crisp

SEASONAL FRUIT

cantaloupe, strawberries, blueberries, grapes, pineapple

ASPARAGUS AND BURRATA

frisée, brown butter croutons, sherry vinaigrette, saba

GARDE MANGER

SEAFOOD TOWER

chef's selection

ANTIPASTI

soppressata, prosciutto, mortadella, smoked duck,
assorted cheeses, pickled vegetables, grilled asparagus

PIMENTO CHEESE DEVILED EGGS

SMOKED SALMON

capers, red onion, creme fraiche

WHITE FISH OR SMOKED TROUT SALAD

preserved lemon, melon, chilis

GRILLED ASPARAGUS

OMELETTE STATION

DESIGN YOUR OWN

sautéed vegetables, breakfast meats, assorted cheeses

WAFFLE BAR

DESIGN YOUR OWN

candied nuts, seasonal fruit, sweet treats

HOT ENTRÉES

NY STEAK AND EGGS

HICKORY SMOKED SALMON

MARYLAND CRAB CAKE BENEDICT

CHICKEN, BISCUITS, AND SAUSAGE GRAVY

FRENCH TOAST WITH BERRY COMPOTE

PINEAPPLE GLAZED HAM

HOT SIDES

HERB-ROASTED POTATOES

THICK-SLICED SMOKED PORK BELLY

BREAKFAST SAUSAGE LINKS

STONE-GROUND WHITE CHEDDAR GRITS

COLLARD GREENS

CRISPY FRIED BRUSSELS SPROUTS

DESSERTS

CARROT CAKE WITH CREAM CHEESE FROSTING

LEMON BARS

CHEESECAKE WITH MIXED BERRIES

CHOCOLATE MOUSSE

\$60 ADULT | \$25 CHILDREN 6-12 | FREE FOR CHILDREN UNDER 6

METROPOLITAN HOSPITALITY GROUP