

MATINEE  
APRIL MENU

MAIN LEVEL

***Appetizers***

Leek and Mushroom Turnover with Buttermilk Biscuit, Eggs and Monterey Jack V

Crustless Quiche with Sautéed Spinach and Swiss GF, V

***Hot Bar***

Blackened Shrimp with Hollandaise Sauce GF

Southern Collard Greens GF

Logan Mills Cheddar Grits V

***Mezze Table***

Charcuterie Board Prosciutto, Dry Cured Salami, Sopressata, Marinated Olives and Cornichons with Grain Mustard GF, V

International Cheeses Karst Cave-aged Cheese, Tillamook Sharp Cheddar, Fresh Berries & Dried Fruits n Nuts, and Lavash GF, V

Featured Antipasto Grilled Zucchini & Squash, Marinated Artichokes, Fresh Mozzarella, Basil Infused Virgin Olive Oil, Balsamic Vinaigrette and Parmigianino Reggiano GF, V

***Desserts***

Baba Limoncello

Tiramisu

ROOFTOP LEVEL

***Appetizers***

Vegetable Crudite Asparagus Spears, Rainbow Baby Carrots, Celery, Bell Peppers, Broccoli, Seasonal Squash, Cherry Tomatoes with Roasted Red Pepper Hummus GF, V

Coconut Lobster Skewer with a Blood Orange Sauce

Fried Green Tomatoes with Pickled Vidalia Onions and Bacon Aioli

