

MARQUEE CLUB MENU

(BRUNCH MENU)

STATION #1 (GF + NF)

BASQUE CHICKEN|SMOKED CAULIFLOWER MASH
WILTED GREENS

SAUCE OF SUNDRIED TOMATOES, GARLIC, SHALLOT,
FINE HERBS AND WHITE WINE

STATION #2 (GF+NF)

SUMMER ROASTED SALMON|CORN SUCCOTASH
BROWN SUAGR BEURRE BLANC

GRAZING STATION

BUTCHER BOARD

ASSORTED SPOTTED TROTTER MEATS
SWEET GRASS DAIRY CHEESES
HONEY GRAIN MUSTARDS|GOURMET CRACKERS
SEASONAL VEGETABLES

GEORGIA ON MY MIND SALAD (GF+NF)

GRILLED PEACHES|MIXED GREENS
RED ONION GOAT CHEESE|SUNFLOWER SEEDS
SWEET TEA VINAIGRETTE

AWWW SHUCKS

SUMMER CRAB+CORN SALAD (GF+NF+DF)

LUMP CRAB|FIRE ROASTED CORN|ENGLISH CUCUMBER
DILL TARRAGON DRESSING



PRESENTED BY  LEXUS

MARQUEE CLUB MENU

(BRUNCH MENU)

BLACK EYED PEA HUMMUS (GF+VG+NF+DF)

FRIED GREEN TOMATOES (VEG+NF)

BALSAMIC GLAZE|GOAT CHEESE CRUMBLE
PEACH BACON JAM

MAC + CHEESE FRITTER

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"THE HARVEST"

SAVORY BREAKFAST PUDDING (NF)

BRIOCHE BREAD|CARAMELIZED SHALLOTS
SAGE PEPPERCORN GRAVY
MAPLE CHICKEN SAUSAGE + WHITE CHEDDAR



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