MARQUEE CLUB
WILD KRATTS
BRUNCH MENU

CLUB STATION #1
SWEET + SAVORY POTATOES
BAKED SWEET POTATOES GF+VEGAN+DF+NF
GEORGIA GRINDERS PEANUT BUTTER
CINNAMON, CARDAMON AND GINGER BANNER BUTTER
MINI MASHMALLOWS | RAW SUGAR | SPICEWALLA PAPRIKA

CLUB STATION #2
EGGCELLENT BITES
HAM + CHEESE EGG BITES GF+VEG+NF | POTATO HASH GF+VEG+NF
BLACK PEPPER CRUSTED BACON GF+DF+NF

GLOBAL GRAZING TABLE
SUMMERTIME FINE
SEASONAL CRUDITÉ PLATTER GF+VEGAN+DF+NF
GREEN GODDESS DIPPING SAUCE
LOCAL STRAWBERRIES GF+VEG+NF
HONEY | SPICED GEORGIA PECANS

MARQUEE CLUB
PRESENTED BY ΞLEXUS
MARQUEE CLUB
WILD KRATTS
BRUNCH MENU

THE BRUNCH BUNCH
ALL-BEEF PIGS IN A BLANKET NF
KETCHUP

PARMESAN + PANKO CRUSTED CHICKEN BITES NF
MARINARA SAUCE

BELGIAN WAFFLES VEG+NF
VANILLA WHIPPED CREAM | MAPLE SYRUP

CHEESE + CHARCUTERIE

AGED WHITE CHEDDAR | BRIE
SPOTTED TROTTER SALAMI
BERRY COMPOTE | MINI PRETZELS
GRAPES | APPLES

TURKEY, APPLE AND SWISS CROISSANTS NF
HONEY MUSTARD

HOT DRINK STATION
RISE N’ SHINE DECAF + REGULAR COFFEE GF+VEGAN+DF+NF
SALTED CARAMEL WHIPPED CREAM GF+VEG+NF

DESSERTS
CHOCOLATE + BERRY LOVERS

NUTELLA | WHITE CHOCOLATE HAZELNUTS
CHOCOLATE CIGARS | STRAWBERRY CUPCAKES
DOUBLE CHOCOLATE CHUNK COOKIES
RASPBERRY MACARONS