

# Galentine's Brunch

## Menu

SUNDAY, FEBRUARY 6TH

### **SOUTHERN SHRIMP & GRITS**

*Andouille Sausage, Peppers & Onions,  
Roasted Tomatoes, Cajun Cream Sauce,  
Pepper Jack Stone-Ground Grits*

**\$20**

### **SMOKED SALMON BOARD**

*Whipped Cream Cheese, Capers, Grilled Baguette,  
English Cucumbers, Shaved Red Onion, Fresh Lemon*

**\$22**

### **CRAB CAKES BENEDICT**

*Wilted Spinach, Old Bay Hollandaise,  
Toasted English Muffin, Poached Egg*

**\$30**

### **GRAND MARNIER & CROISSANT FRENCH TOAST**

*House-Cured Bacon, Blueberry & Starbound Sauce,  
Whipped Mascarpone with Orange Zest*

**\$14**

### **GREEN GODDESS COBB SALAD**

*Hard-Boiled Egg, Avocado, Ripe Tomatoes, Crispy Pancetta,  
Gorgonzola, Grilled Chicken Breast, House Dressing*

**\$15**

### **GRILLED PETIT FILET**

*Sautéed Brussels Sprouts, Cabernet Demi-Glace, Whipped Potatoes*

**\$28**

### **DUCK POT PIE**

*Roasted Carrots & Sweet Potatoes, Sugar Snap Peas,  
Braised Duck Legs, House Gravy*

**\$15**

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## Desserts

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### **DARK CHOCOLATE & DEVILS TRIBUTE FONDUE FOR TWO**

*Fresh Berries, Bananas, Pound Cake,  
House-Made Bourbon & Cinnamon Rice Krispies Treats*

**\$12**

### **NEW YORK-STYLE CHEESECAKE**

*Raspberry Coulis, Lemon Whipped Cream*

**\$8**