

Easter Brunch Menu

Sunday, April 1st, 2018

10:00 AM – 2:00 PM

828-625-2999

STARTERS

Basket of Assorted Sweet Breads, Biscuits, and Muffins \$7

Zucchini Bread, Banana Bread, Blueberry Muffins and Mini Biscuits with Honey Butter

Esmeralda Salad \$8

Local Lettuces, Sun Dried Cranberries, Candied Pecans,
Maytag Blue Cheese, Local Turnips and Radishes, Bacon Dressing

Smoked Salmon Cakes \$9

Shaved Cucumber & Dill Slaw, Avocado Remoulade, Tangerine Gastrique

Crab Bisque \$8

Goat Cheese Crème Fraiche and Chive Oil

ENTREES

Southern Style Crab Oscar \$20

Poached farm eggs on a house-made buttermilk biscuit with sautéed lump crab,
hollandaise, asparagus, bacon and home fries

Local Country Ham & Eggs Benedict \$15

Poached farm eggs on English muffin, home fries, Applewood smoked bacon,
local cheddar grits and hollandaise

Esmeralda Breakfast Platter \$16

Scrambled farm eggs, buttermilk biscuit with sausage gravy, local cheddar grits, home fries
and Applewood smoked bacon

Esmeralda Pancake Platter \$16

3 house-made pancakes, scrambled farm eggs, local cheddar grits, home fries and
Applewood smoked bacon

Steak & Eggs \$20

Black angus filet, two eggs, cooked any style, grilled asparagus and home fries

Harvest Quiche \$15

Made with local vegetables; Served with Bacon and Choice of Fruit & yogurt parfait or
petite house salad

Chef-Carved Black Angus Prime Rib \$29 *gluten free*

Fondant potatoes, sautéed seasonal vegetables; served with au jus and horseradish cream