

Easter Brunch Menu

Sunday, April 21, 2019

10:00 am – 2:00 pm

828-625-299

First Course

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

Banana bread, carrot bread, mini blueberry muffins and mini biscuits with honey butter

Esmeralda Salad \$8

Local lettuces, sun-dried cranberries, candied pecans, blue cheese, tomatoes, cucumbers, radishes, honey-lavender vinaigrette

Smoked Crab Cake \$9

Chow chow, avocado & corn remoulade, roasted red pepper sauce

Crab Bisque \$9

Goat cheese crème fraiche and herb oil

Second Course

Southern Eggs Benedict \$15

Poached farm eggs on homemade buttermilk biscuit, home fries, house-smoked bacon, local cheddar grits and hollandaise

Esmeralda Breakfast Platter \$16

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

Esmeralda Pancake Platter \$16

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

Steak & Eggs \$29

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

Smoked Black Angus Prime Rib \$32 *gluten free*

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