



The
Esmeralda
Inn & Restaurant

Easter Brunch Menu

First Course

Basket of Assorted Sweet Breads, Biscuits, and Muffins \$8

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

Esmeralda Salad \$8 *gluten free*

Local lettuces, sun-dried cherries, candied almonds, goat cheese, tomatoes, cucumbers, radishes, carrots, honey-lavender vinaigrette

Smoked Salmon & Pimento Dip \$10

House made crostinis & crackers

Crab Bisque \$9 *gluten free*

Goat cheese crème fraiche and herb oil

Second Course

Southern Eggs Benedict \$16

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

Esmeralda Breakfast Platter \$17

2 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, 2 scrambled farm eggs, local cheddar grits OR home fries and house-smoked bacon

Steak & Eggs \$29 *gluten free*

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

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

Whipped garlic potatoes, grilled asparagus; served with au jus and horseradish cream