

Easter

SUNDAY, APRIL 5TH, 2026 10am - 4pm

MENU

FOR THE TABLE

Housemade Cornbread
honey butter, berry jam

STARTERS

(choose one of the following)

Warm Carrots
lemon-sumac vinaigrette, pickled sumac carrots

Burrata & Artichoke Toast
crispy prosciutto, nettle & ramp pesto

Crab, Asparagus & Avocado Salad
lump crab, asparagus, hass avocado, lemon, shallot vinaigrette

Visit
from
the
Easter
Bunny!

Add
Bottomless
Mimosas
or
French
Bellinis
\$27

ENDLESS STATIONS

Herb Roasted Prime Rib*
natural au jus or horseradish cream sauce

Blackened Atlantic Salmon*
sabayon or beurre blanc

Lemon-Thyme Roasted Amish Chicken
chicken jus or roasted poblano chimichurri

Farm Fresh Omelets
made to order; choice of assorted
ingredients

Belgian Waffles
made to order; choice of fruit
& toppings

ENDLESS SIDES

TEDDY Mac & Cheese
Spring Risotto

Grilled Spring Asparagus
Old Bay Roasted Fingerlings
Applewood Smoked Bacon

Spring Vegetables
Crispy Brussels Sprouts

DESSERTS

(choose one of the following)

Chocolate Pot de Crème
chai tea spiced cream, almond crumble

Keylime Cheesecake
toasted meringue, lime zest

Ice Cream Sundae Bar (for everyone to enjoy)
your favorite easter candy, assorted peeps, chocolate and caramel sauces,
whipped cream

\$74 per person | \$32 kids 12 and under*
2 Hour Experience

**does not include tax, 4.25% restaurant sustainable
surcharge, gratuity OR beverages*
20% gratuity added to parties of 5 or more