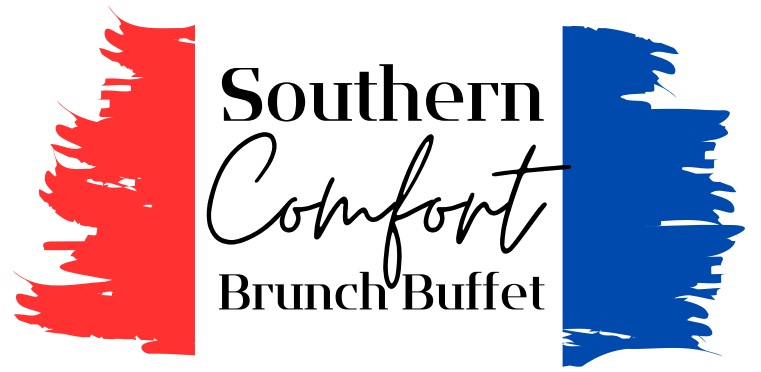




★ HARBORSIDE DINING AND DRINK ★



Chef's Southern Specialties

Lemon Pepper Roasted Catfish, She-Crab Cream
Shrimp & Grits with Fried Green Tomatoes
Low Country Seafood Boil
Pan Fried Pork Chops, Country Gravy & Peas
Buttermilk Fried Chicken, Hot Honey & Fried Okra
Baked Mac & Cheese
Yukon Gold Mashed Potatoes
Creamed Corn
Bacon Braised Collard Greens
Red Beans & Rice
Corn Bread

Salads & Appetizers

Hoppin' John Salad
Potato Salad
Fruit Bowl
Mesclun Salad
Caeser Salad
Cheese Display

Chilled Seafood

Smoked Salmon
Peel & Eat Shrimp Cocktail
Fresh Shucked Oysters*

Complimentary

Champagne, Mimosas
Bellinis, Spiked Hot Apple Cider

Breakfast

French Toast
Scrambled Eggs
Applewood Smoked Bacon
Maple Breakfast Sausage
Home Fries
Rosemary Biscuits with Sausage Gravy

Waffle Bar

Made-to-Order Omelets

Carving Station

Mississippi Beef Brisket
Smoked Ham with Redeye Gravy
Fried Turkey Breast

Desserts

Mississippi Mud Cake Cups
Peach Cobbler
Banana Pudding
Key Lime Pie
Bourbon Pecan Pie
Warm Bread Pudding
Crème Brûlée
Strawberry Pretzel Cups

\$62 Per Person

We're featuring a special theme to our brunch each month.

In April, savor selections from Spain with our Brunch Buffet Olé!

