



**SUNDAY MAY 9  
11:00 A.M. - 2:00 P.M.**

**FRESH START**

SLICED SEASONAL MELONS WITH FRESH BERRIES,  
SELECTION OF MUFFINS, PASTRIES, CROISSANTS,  
WHIPPED BUTTER, FRESH FRUIT PRESERVES,  
INDIVIDUAL GREEK YOGURT, HOUSE MADE GRANOLA

**BREAKFAST TABLE**

FARM FRESH SCRAMBLED EGGS  
BREAKFAST POTATOES  
APPLEWOOD SMOKED BACON  
PORK SAUSAGE

**GRIDDLED**

BUTTERMILK PANCAKES  
CLASSIC FRENCH TOAST  
CANDIED PECANS, WHIPPED CREAM, FRESH BERRIES,  
WARM MAPLE SYRUP, POWDERED SUGAR

**SALAD BAR**

ROMAINE, SPRING MIX, DICED ONION, SHAVED CARROT,  
RED ONION, SLICED CUCUMBER, CROUTONS,  
PARMESAN CHEESE, TOASTED WALNUTS,  
CRUMBLLED GOAT CHEESE, LOCAL STRAWBERRIES,  
CAESAR DRESSING, BALSAMIC VINAIGRETTE, RANCH DRESSING.

**CARVERY**

SLOW ROASTED HERB CRUSTED NEW YORK STRIPLOIN  
HORES RADISH CREAM, RED WINE & THYME PAN JUS, PETITE ROLLS  
HERB ROASTED POTATOES AND BUTTERED CARROTS  
GRILLED ASPARAGUS WITH BLISTERED TOMATOES

**FROM THE LOW COUNTRY**

SHRIMP AND GRITS  
ANDOUILLE SAUSAGE, SAUTEED PEPPERS  
AND ONIONS, CREAMY GRAVY

**CHEF'S DESSERT TABLE**

HOUSE SELECTION OF PETITE  
AND MINI SWEET TREATS

\$55++ PER PERSON | \$45++ XLIFE

**CALL THE CLUBHOUSE FOR RESERVATIONS OR USE THE CLUBLIFE APP  
843.689.3500**