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

GRILLDED
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,
CRUMBLED GOAT CHEESE, LOCAL STRAWBERRIES,
CAESAR DRESSING, BALSAMIC VINAIGRETTE, RANCH DRESSING.

CARVERY
SLOW ROASTED HERB CRUSTED NEW YORK STRIPLOIN
HORSERADISH 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++ XLFIE

CALL THE CLUBHOUSE FOR RESERVATIONS OR USE THE CLUBLIFE APP
843.689.3500