

EASTER BRUNCH 2021

THREE COURSE PRIX FIXE MENU

APRIL 4TH, 2021, 11AM – 2PM

APPETIZER

Fruit Plate | assorted fresh fruit, cream cheese
& yogurt dip GF

Biscuit & Gravy | 1 | house made biscuit, sausage gravy

Strawberry Banana Crêpe | 1 | house made pastry, Nutella,
honey whipped cream

Quinoa Porridge | blueberries, almonds, maple syrup GF

ENTRÉE

Prime Rib | Slow-roasted prime rib, au jus, horseradish
cream sauce, home fries, sautéed greens 36 GFA

Ruby Trout | Pan-fried trout, béarnaise sauce,
| 2 | eggs your style, sweet potato hash, greens
with lemon vinaigrette 29 GFA

Roast Chicken | Airline chicken breast, herb & white wine
reduction, white cheddar grits, sautéed greens 26 GFA

DESSERT

Carrot Cake

Chocolate Mousse Cake GF

J. WILSON'S

