

FARMERS & DISTILLERS

RESTAURANT WEEK BRUNCH

22 PER PERSON

August 14 - 20, 2017

FOR THE TABLE

PASSED ITEMS

BENEDICTS
ham or spinach
SPRING ROLLS

FRIED SHRIMP
CRISPY VEGETABLES
PIZZA

EGG & GRIDDLE TABLE

PANCAKES
HASHBROWNS
SCRAMBLES
mortadella & spinach
mushroom & cheese

AMERICAN BACON
CHICKEN SAUSAGE
FRENCH TOAST
maple syrup
house-churned butter

HOT ITEMS & CARVING TABLE

CARVE - BEEF
CARVE - SALMON
CARVE - CHAR SIU CHICKEN
SOUTHERN FRIED
BBQ CHICKEN
CRAB DIP & FLATBREAD
SUNDAY GRAVY &
MEATBALLS

GIANT GABAGOOL
RED MAC & CHEESE
WHIPPED POTATOES
GREEN VEGETABLES
ROASTED TOMATOES
SWEET POTATOES
with marscapone butter
CHILI

CHINESE

STIR-FRY VEGETABLES
BREAKFAST FRIED RICE
CHINESE "TAKE OUT"
RIBLETS

COLD TABLE

BRÛLÉED GRAPEFRUIT
GOOD ALL GREEN SALAD
PASTA SALAD
BABY KALE SALAD
GENERAL'S HOUSE SALAD

DESSERT TABLE

BUCK'S DONUTS
BREAKFAST BREADS
TRIFLES
SEASONAL COBBLER
CHOCOLATE CHESS
PIE BARS