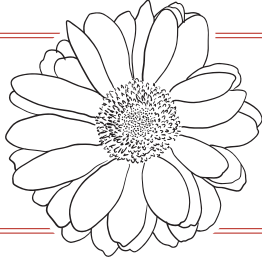
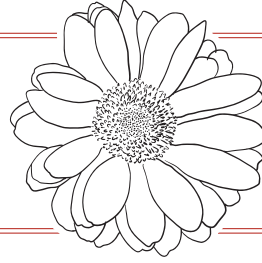


SUNDAY, MAY 12TH11:00 AM *until* 3:00 PMExecutive Chef
ADAM OLEJNICZAKChef & Proprietor
DOUG TURBUSH*Amuse Bouche*

LOCAL TOMATO GAZPACHO

basil oil*Starters*

DEVEILED EGGS

*house smoked salmon, crispy capers,
pickled onion, jalapeño cream*

COLD WATER OYSTERS ON THE HALF SHELL

rhubarb mignonette, cocktail sauce, lemon

SIGNATURE WHITE CORN GRIT FRITTERS

jalapeño pepper jelly, thomasville tomme

BABY GEM CAESAR SALAD

grana padano cheese, focaccia croutons, caesar dressing

ASPARAGUS & BENTON'S COUNTRY HAM SALAD

*muscadine vinaigrette, spring radish, pistachio crumble**Supplements*APPLEWOOD SMOKED BACON
BLUEBERRY CHICKEN SAUSAGE
TWO EGGS (ANY STYLE)
SKILLET CORNBREAD STICKS
BUTTERMILK BISCUIT
FRESH FRUIT CUP

\$4 each

Entrées

MADE TO ORDER OMELETS

*served with a biscuit and choice of bacon,
blueberry chicken sausage or fruit cup*

LOBSTER & CRAB

finest herbs, capers, avocado, chervil, beurre blanc

SPRING VEGETABLE

*spring onion, asparagus, ellijay mushroom,
goat cheese, basil pesto*

JUMBO LUMP CRAB CAKE BENEDICT

*poached eggs, english muffin,
pink peppercorn hollandaise, arugula*

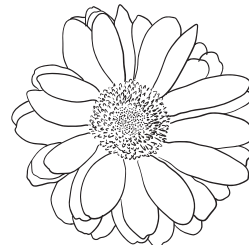
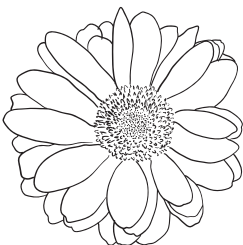
PEACHES & CREAM BRIOCHE FRENCH TOAST

*crème fraîche, toasted pecans, bourbon caramel,
maple syrup, applewood smoked bacon*

HOT HONEY CHICKEN & WAFFLES

*cheddar chive biscuit waffle,
fried bell & evans chicken tenders,
chile infused hot honey butter, over medium egg*

AMERICAN WAGYU BRISKET HASH

*herb roasted potatoes, caramelized onions and peppers,
poached eggs, pink peppercorn hollandaise*\$59 PER PERSON
(PLUS TAX AND GRATUITY)Price includes choice of Starter and Entrée,
Coffee, Tea, Orange Juice & Soft Drinks.

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