

TRADITIONS

TRADITIONAL FOODS. MODERN FLAVORS



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Sunday Brunch

Sunday June 18th, 11am-2pm

Adult \$39.95 Children (ages 3-10) \$16

Includes: Juice, Coffee, and Tea

Fruit Salad

Scrambled Eggs

Bacon and Sausage

Biscuits & Gravy

Kahlua-Soaked French Toast

Smoked Bourbon Maple Syrup, Candied Bacon

Lemon Herb Roasted Chicken

Red Beans and Rice

Belgian Waffles

Strawberry Compote and Whipped Cream

Brown Sugar Glazed Ham

Smoked Turkey Collard Greens

Cold & Hot Smoked Salmon

Cream Cheese, Capers, Lemons, Boiled Egg

Citrus Poached Shrimp Cocktail

Cocktail Sauce, Lemons

Caesar Salad

Shaved Parmesan, Garlic Croutons, Creamy Garlic Dressing

Compressed Watermelon Salad

Mixed Greens, Watercress, Feta Cheese, Blackberry Vinaigrette

Chef's Soup of the Day

Assorted Rolls with Butter

Prime Rib

Mashed Potatoes, Demi

Steak and Hashbrown Melt

Sauteed Peppers and Onions, Grilled Steak Bites, Crispy Potatoes,
Cheddar Cheese, Green Onions, Chipotle Ranch

Cold Cereals Selection

Assorted Dry Cereals & Granola

Breakfast Breads

English Muffins, Assorted Bagels, Sliced Breads with
Honey, Peanut Butter, Jams, Jellies

From the Lodge Pastry Shop

Specialty Made Danish, Pastries,
Colonial Williamsburg Mini Muffin Collection,
Red Velvet Cheesecake Bites
Mini Strawberry Shortcake Shots

**Consuming uncooked Salmon may increase
your risk of food borne illness**