

# TRADITIONS

TRADITIONAL FOODS. MODERN FLAVORS

## Mother's Day Brunch

Sunday, May 8, 2022, 11am-2pm

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

Includes: Juice, Coffee, and Tea

\*Moms Will Receive a Complimentary Flower and Mimosa\*

Fruit Salad

Scrambled Eggs

Bacon and Sausage

Biscuits & Gravy

Banana Foster's French Toast

Fried Chicken and Biscuits

Belgian Waffles

House Made Berry Compote and Whipped Cream

Chef's Frittata

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

Seasonally Inspired Salad

Chef's Soup of the Day

Assorted Rolls with Butter

Prime Rib

Mashed Potatoes, Demi

Lemon Curd Crepes

with Berries and Chocolate Hazelnut Drizzle,

Orange Scented Whipped Cream

Sunrise Parfait

Greek Yogurt, Peach Compote, Granola Topping

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,

Assorted Mini Desserts

\*Salmon Is undercooked

Consuming uncooked Salmon may increase  
your risk of food borne illness