

# TRADITIONS

TRADITIONAL FOODS. MODERN FLAVORS

## Father's Day Brunch

Sunday, June 19<sup>th</sup>, 2022, 11am-2pm

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

Includes: Juice, Coffee, and Tea

\*Dads Will Receive a Complimentary Bloody Mary\*

Scrambled Eggs

Bacon and Sausage

Biscuits & Gravy

Spiced French Toast

Country Fried Chicken

Red Beans and Rice

Belgian Waffles

Strawberry Compote and Whipped Cream

Steak and Egg Hash

Fingerling Potatoes, Scrambled Eggs, Steak, Chipotle Mayo,  
Smoked Bourbons Maple Syrup, Green Onions

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

Fruit Salad

Chef's Soup of the Day

Assorted Rolls with Butter

Prime Rib

Mashed Potatoes, Demi

Beer Braised Bratwurst

Spicy Mustard, Peppers, Onions, Potato Rolls

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\*