

Breakfast

Served between 10.00am – 3.00pm

Seasonal Fruit
Fruit Yogurt
House-made Granola
Toasted Bagels with Cream Cheese
Local Organic Apple Butter
Assorted Muffins
Cream Cheese, Blueberry & Cherry Danish
Eggs Worman
Scrambled Eggs
Smokehouse Bacon & House-made Sausage
Buttermilk Biscuits & Sausage Gravy

Salads & Appetizers

Hickory Smoked Rockbridge Trout, Horseradish Cream Cheese
Cold Smoked Salmon, Pickled Fennel
Spicy Lemon Shrimp Cocktail, House-made Cocktail Sauce, Celery Salad
Peel & Eat Shrimp
Oysters on the Half Shell, Champagne Mignonette
Local & Imported Cheese
Curried Shrimp Salad
Grilled Jerk Beef Salad
Leek & Potato Soup
Fresh Garden Salad Bar

Entrees

Herb Roasted Turkey, Natural Roasting Juices

Herb Roasted Strip Loin, Braised Potatoes & Caramelized Shallots with Roasted Mushroom Jus

Yukon Gold & Leek Crusted Salmon, Wilted Spinach, Horseradish Cream Sauce
Ozark Cornbread Stuffing
Cranberry, Apple & Walnut Stuffing with Sausage
Creamed Corn Casserole
Roasted Sweet Potatoes, Candied Pecan Glaze
Roasted Fall Vegetables with Honey Rosemary Butter
Mashed Potato & Classic Giblet Gravy

Garlic & Herb Crusted Pork Loin, Maple Bacon Glaze, with Roasted Squash & Kale*
Blackened Shrimp & Green Chili Grits, Andouille Cream Sauce*
*Served after 3.00pm

Carving and Cooking Station

Omelets, Prepared to Order
Malted Belgian Waffles & Pure Maple Syrup
Served between 10.00am – 3.00pm
Roasted Turkey
Brown Sugar Glazed Ham

Desserts

Pumpkin Pie Pecan Pie White Chocolate Raspberry Cheesecake Spiced Bunt Cake Cranberry Linzer Tart Maple Custard Tart Apple Cupcakes Brown Sugar Icing Raspberry Coconut Cream Puffs Carrot Cake Coconut Cake Caramel Apple Pie