



Christmas Brunch

December 25, 2017

\$89 Adults

\$45 Children 5-10

Children under 5 complimentary

Pastry

Assorted cookies, truffles and cupcakes
Chocolate covered pretzels
Peppermint chocolate mousse
Pumpkin, pecan and apple tartlets
Assorted macaroons and cake pops
Chocolate cayenne panna cotta
Chocolate dipped rice crispies
Egg nog cheesecake
Gingerbread cake

Ham Bar Artisanal Ham, Charcuterie, and Cheese Selections

Regional cheese, cured and smoked artisan meats and hams
Pickled vegetables, dried fruit, honeycomb, crackers and toast points

Seafood and Sushi

East coast oysters and shrimp
Assorted maki rolls and nigiri

Soups and Salads

Exotic mushroom bisque
Hearty grains salad
Black eyed pea salad
Baby spinach salad
Baby wedge salad

Kid's Corner

Mini mac and cheese
PB&J sliders
Chicken tenders
Tater tots

Holiday Carving Station

Peppercorn crusted prime ribeye
Salt crusted gulf cobia
Colourful cauliflower florets and baby root vegetables
Roast Brussels sprouts
Boursin mashed potatoes
Souther style corn bread dressing

Breakfast Corner

Omelette station
Belgian waffles
Biscuit bar
Breakfast breads, danish and mini muffins
Sliced fruit and berries
Mini yogurt parfaits
Irish oats
Logan Mills Turnpike grits
Scrambled eggs
Smoked bacon
Chicken apple sausage links
Herb roasted potatoes
Smoked salmon benedict

Build-Your-Own Hot Cocoa Station

House made cocoa
Marshmallows
Chocolate shavings
Peppermint sticks
Chantilly
Gingerbread men
Cinnamon and nutmeg

**For reservations please call 404-946-9070
or visit southernart.com/holidays**



SOUTHERN ART

Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

