

## MOTHER'S DAY BRUNCH BUFFET

SUNDAY MAY 9TH

10 AM TO 3PM

**\$45 PER ADULT | \$20 PER CHILD (11-15) | CHILDREN UNDER 10 FREE  
TAX & GRATUITY NOT INCLUDED**

### APPETIZERS

Pull Apart Rolls, Cultured Butter, Maldon Salt, Pink Peppercorn

Wild Gulf Shrimp Cocktail

Creamed Collard Green Spanakopita, Feta, Wild Za'atar

Summer Melon, Smoked Prosciutto Salad, Mozzarella Pearls, Mint, Balsamic

Avocado Toast, Roasted Garlic Tomato, Radishes

### FROM THE MESQUITE GRILL

Herb Crusted Black Angus Filet, Horseradish Cream

Cedar Plank Smoked Salmon, Cucumber Tzatziki Sauce

Roasted Chicken Provencal, Tomatoes, Olives, Lemon

### BRUNCH ENTREES

"Honey" Weber's Buttermilk Pancakes, Maple Syrup, Cultured Butter

Nduja Eggs Benedict, English Muffin, "Fried" Poached Egg, Béarnaise

Blue Crab Frittata, Dallas Mozz Co. Ricotta, Caviar, Roasted Chicken Jus, Chive

Sungold Tomato & Grits, Blistered + Marinated Tomato, Creamy Grits

### SIDES

Duck Fat Roasted Potatoes, Fine Herbs, Lemon

Southern Style Squash Casserole, Cracker Crust

Low Country Beans, Green Pole Beans, Black Eyed Peas, Ham Hocks

Cacio Pepe Macaroni and Cheese

### DESSERT

Cherry Vanilla Scones, Whipped Cream

Chocolate Ice Box Pie

Blackberry Cobbler & Vanilla Bean Ice Cream

Café Tres Leches Cake, Caramel, Pecan Crumble

# INDIANOLA

*Gulf Coast Texas*

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.