

Hemingway's Mother's Day Champagne Brunch

May 13, 2018 / 11:00 am – 4:00 pm

| ASSORTED REGIONAL & INTERNATIONAL ARTISANAL CHEESE SELECTION |

CYPRESS POINT CREAMERY MAGNOLIA, HEARTS OF PALM, SWEET GRASS DAIRY BRIE, BEEMSTER GOUDA,
ACCOMPANIMENTS OF FRUIT PASTE, JAMS, NUTS, WATER CRACKERS, SLICED BAGUETTE

| JUMBO SHRIMP, SNOW CRAB CLAWS, OYSTERS ON THE HALF SHELL, COCKTAIL SAUCE & LEMON |

| SMOKED SALMON |

RED ONION, TOMATO, CHOPPED EGG, ONIONS, CAPERS, WHIPPED BOURSIN CREAM CHEESE, MINI
BAGELS

| FRESH POINT JUDITH CALAMARI, MUSSELS AND SHRIMP SALAD |

ARUGULA, TINY TOMATO, OLIVES, CELERY, PRESERVED MEYER LEMON VINAIGRETTE

| TOMATO, WATERMELON AND CUCUMBER SALAD |

| FRESH STRAWBERRY SALAD |

ARTISAN GREENS, SLICED STRAWBERRIES, GLAZED PECANS, GRATED FETA, STRAWBERRY POPPY SEED
YOGURT DRESSING

| FRESH FRISÉE, BIBB LETTUCE AND LOCAL EDIBLE FLOWERS SALAD |

SLICED RADISH, CUCUMBERS, MAGNOLIA GOUDA, TOSSED WITH ORANGE BLOSSOM HONEY- DIJON
VINAIGRETTE DRESSING

| TROPICAL FRUIT SALAD OF CANTALOUPE, GRAPES, PINEAPPLE, KIWI, MANGO, COCONUT AND MINT
SYRUP |

CHEDDAR BRIOCHE ROLLS, OLDE HEARTH POTATO CHIVE ROLLS & PRETZEL ROLLS, BUTTER

ENTRÉE SELECTION

Guest Selection of Two Entrees

| HEMINGWAY'S SIGNATURE RICOTTA PANCAKES, BOURBON PECAN SYRUP |

| AVOCADO TOAST |

OLDE HEARTH SOUR DOUGH TOAST, AVOCADO, SMOKED SALMON, LAKE MEADOW POACHED EGG,
HEIRLOOM TOMATO, MICRO CHIVES, BABY RADISH

| GRILLED SHRIMP & GRITS |

JUMBO CITRUS SHRIMP, CONGAREE & PENN PURPLE RICE GRITS, BARBEQUE SAUCE, CHIVE OIL, FRESH
CORN RELISH **GF**

| PAN SEARED HALIBUT |

SWEET PEA RISOTTO, LEMON DILL BUTTER SAUCE, PEA TENDRILS **GF**

| GRILLED PETITE FILET MIGNON |

SMASHED-FRIED FINGERLING POTATOES WITH ROSEMARY, ASPARAGUS, ORGANIC MUSHROOMS, THREE PEPPERCORN HOLLANDAISE **GF**

| BELL & EVANS FRIED CHICKEN BREAST AND WAFFLES |

MAPLE SYRUP AND LOCAL BLUEBERRY JAM

| FOUR CHEESE PASTA SACHET |

CARROT COULIS, ASPARAGUS TIPS, ORGANIC MUSHROOMS, CHIVE OIL, FRESH MICRO HERBS **VEG**

DESSERT

| [Dessert Station](#) |

Fudge Cake, Cheese Cake, Strawberry Short Cake Shooters, Berry Layer Cake, Assorted Cupcakes, Truffles, Tiramisu, Key Lime Tarts, Fruit Tarts, Classic French Macarons

\$72.00 Adult \$35.00** Children (ages 4 to 12)**

****Prices Do Not Include Alcoholic Beverages, Tax or Gratuity
(Parties of six or more will include an 18% service charge)**

Please Inform Your Server Of Any Allergies Or Dietary Concerns In Order
To Ensure Your Dining Experience Is A Memorable One.

***Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of
foodborne illness, especially if you have certain medical conditions.**

V=VEGETARIAN, VG=VEGAN, GF=GLUTEN FREE