

Sunday Brunch

65 per person

First Course

Family Style Platter Including:

FRESHLY BAKED BREAKFAST PASTRIES

SLICED FRESH FRUIT AND YOGURT

low fat Greek yogurt, honey and lime

CRAB SALAD

lobster-infused tarragon aioli

FRESHLY SHUCKED WHITE STONE OYSTERS

bourbon cocktail sauce

MARYLAND FARMS CHEESE TASTING

*Chapel's Bay Blue, Merry Goat Round Spruce Reserve
Clothbound Cheddar*

CHIA, RASPBERRY AND COCONUT PUDDING

*almond, Gaylord National rooftop honey and
banana brûlée*

Main Course

Select One:

SHORT RIB HASH

bell peppers, potato with a sunny side up cage-free egg

BEET HASH

*baby kale onion, marble potatoes, goat cheese
with a cage-free egg poached egg*

FARMER'S OMELET

spinach, roasted red pepper and Firefly Farms goat cheese

HOT QUINOA BOWL

rainbow carrots, collard greens and a cage-free poached egg

PANCAKES

fresh strawberries, vanilla whipped cream and maple syrup

JUMBO LUMP CRAB BENEDICT

spinach, hollandaise foam with a poached cage-free egg

GRILLED FLANK STEAK CHOPPED SALAD

red cabbage, blue cheese, grilled corn and romaine

WAGYU STEAK FRITES

grilled Wagyu flank steak, Café De Paris butter and french fries

WAGYU STEAK AND EGG SANDWICH

*4 oz Wagyu flank steak and a sunny side up cage-free egg on
a brioche bun with caramelized onions, button mushrooms*

CHOPPED KALE SALAD

*chicory, brussel sprouts, fried chick peas, green apple
Firefly Farm goat cheese, Meyer lemon and honey dressing*

OLD HICKORY DRY AGED BURGER

*lettuce, tomato, mushroom, comté cheese, Noble Star bacon and
caramelized Spanish onions*

ORA KING SALMON

*sun dried tomato and tarragon crust, Carolina Gold rice
and corn beurre blanc*

HUEVOS RANCHEROS

*Refried beans, fried eggs, Oaxaca cheese and fire roasted
salsa roja and corn tortilla*

Dessert Course

Family Style Platter Including:

GIANDUJA PATE CHOUX

*hazelnut praline cremeux, gianduja whipped canache
candied hazelnut*

CHOCOLATE CAMELIA TART

*dark chocolate ganache, valrhona caramelia chocolate
chantilly, caramel sauce*

COOKIES AND CREAM MACARONS

Oreo flavored filling

ESPRESSO CHOCOLATE PETITE GATEAUX

*chocolate sable, espresso caramel, dark chocolate mousse
coffee infused cream*

Signature Dish

PANCAKE BOARD

For 2 Guests....46

*vanilla whipped cream, fresh strawberries
chocolate sauce, Nutella, sliced banana
maple syrup*

(not Included in the prefixe)

*Consuming raw or undercooked meats and seafood may increase your risk of contracting illness especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy.

OUR RESORT IS NOW CASHLESS.