JAZZ BRUNCH

Sunday, September 1st

First Course

MARYLAND CRAB GAZPACHO

Fresh Vegetable Gazpacho with Jumbo Crab

MUFFALETTA BABY GREENS SALAD

Mortadella, Salami, Capicolla, Provolone, Creole Olives, Roasted Red Peppers, Toasted Ciabatta Croutons, Red Wine Vinaigrette

Second Course

CRAB CAKE BENEDICT

Petit Crab Cakes, Poached Eggs, English Muffins, Green Onion Hollandaise, Side Salad

GRIT BOWL

Poached Chicken Gumbo, Cheddar Grits, Fried Banana Peppers

PETITE FILET & EGGS

Truffle Butte<mark>r, Scrambled Eggs, Hash Browns</mark>

SOFT SHELL CRAB SALAD

Sautéed, Char Grilled Corn Relish, Heirloom Cherry Tomatoes, Red Pepper Aioli, Red Acres Greens

Third Course

PEACH SORBET
BANANA'S FOSTER CRÈME BRULEE

Our Compliments | Glass of Champagne

3 Courses for \$35