

JAZZ BRUNCH

MONTY ALEXANDER JAZZ FESTIVAL

SATURDAY, SEPTEMBER 1ST

12:00PM – 2:00PM

FIRST COURSE

SNAPPING TURTLE SOUP

Chef Ray's Recipe

MUFFALETTA BABY GREENS SALAD

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

CRAB LOUIE

*Maryland Jumbo Lump Crab, Asparagus, Hard-Boiled
Egg, Heirloom Cherry Tomatoes, Cognac Dressing*

SECOND COURSE

EGGS SARDOU

*Poached Eggs, Baby Artichokes, Creamed Spinach,
Tasso Ham, Jumbo Lump Crab, Hollandaise*

SHRIMP & GRITS BOWL

*Gulf Shrimp, Stone Ground Cheddar Grits with
Caramelized Onions, Stewed Peppers*

PASTRAMI & MOZZARELLA OMELET

*Roasted Peppers, Smokey Pastrami, Creamy Mozzarella
served with Mixed Greens*

PETITE FILET & EGGS

Truffle Butter, Scrambled Eggs, Hash Browns

SOFT SHELL CRAB SALAD

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

THIRD COURSE

CHOICE OF ONE DESSERT

Sorbet, Bananas Foster Bread Pudding or Beignets

OUR COMPLIMENTS

GLASS OF CHAMPAGNE

3 Courses for \$35