

Chicane Banquet Brunch

Choice of two entrees. Choice of Yogurt Parfait or Fresh Sliced Fruit , includes coffee, tea, and soft drinks

QUICHE – *Flakey crust filled with a rich custard of eggs, cream, spinach, leeks, bacon and Swiss cheese. Served with Roasted potatoes*
\$22/person

BISCUITS AND GRAVY – *Fresh-baked buttermilk biscuits topped with rich, homemade sausage gravy- a hearty, Southern style classic*
\$20/person

STUFFED BRIOCHE FRENCH TOAST – *Rich brioche filled with Myer lemon mascarpone, topped with blueberry compote and maple pecan crunch*
\$20/person

SHRIMP AND GRITS – *Savory cheddar grits topped with spicy chorizo and shrimp, fresh tomatoes and scallions*
\$28/person

COBB SALAD – *An American classic with cucumbers, hard boiled eggs, bacon, avocado, tomatoes and grilled chicken. Choice of ranch and red wine vinaigrette*
\$28/person

GF = Gluten Free VEG = Vegetarian V = Vegan

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

