

THE REGIONAL

EASTER SUNDAY BRUNCH BUFFET

SUNDAY, APRIL 21, 2019 | \$75 PP*

PUBLIC HOUSE BUFFET

CHILLED SELECTIONS

SMOKED SALMON & SMOKED WHITEFISH SALAD

sliced tomatoes, capers, shaved red onion,
whipped & flavored cream cheese

OLD BAY POACHED FL PINK SHRIMP

traditional cocktail sauce & citrus

SALAD DISPLAY

Caesar | sourdough croutons, domestic parmesan
Classic Greek | cucumbers, vine ripe tomatoes,
sweet peppers, feta, charred chickpeas
Gem Salad | sweet corn, roasted tomato, fried okra

ORZO & BLACK-EYED PEA GREEK SALAD

SORGHUM & ROASTED VEGETABLES

DEVILED EGGS

PANTRY KITCHEN DISPLAY

SEASONAL FRUIT

BREADS & PASTRIES

bagel & toast selections
fresh fruit bread, Florida honey butter
petite muffins
jams, jellies & preserves

DESSERTS

mocha cupcakes
petite keylime pies
coconut cake
strawberry pistachio trifle
chocolate caramel mousse

PUBLIC HOUSE BUFFET

HOT SELECTIONS

SCRAMBLED LAKE MEADOW EGGS

selection of garnishes:
hoop cheddar, scallions, FL tomato salsa

TOMATO PIE

SMOKED SAUSAGES & BACON

ROASTED POTATO HASH

sweet onions, rosemary

BUTTERMILK WAFFLES

maple syrup, salted butter, fresh berries

FRIED CHICKEN

honey, hot sauce

FL HONEY & HERB GLAZED EASTER HAM

mustard & horseradish sauce, warm rolls

LOCAL WAHOO

lemony orzo risotto, roasted tomatoes

GRILLED, ROASTED & RAW VEGETABLES

green goddess dressing, jalepeño ranch

FROM THE KITCHEN

(ordered at the table)

LOADED GRITS

hoop cheddar, grilled scallions,
roasted jalapeño, crispy bacon

MARKET VEGETABLE OMELETTE

options of garnishes

REGIONAL BENEDICT

tomato pie filling, local roasted tomatoes,
caramelized onions, toasted sourdough

EGGS FLORENTINE

sliced tomato, wilted spinach,
poached eggs, herb hollandaise

PRIME RIB OF BEEF

horseradish aioli, charred scallions, herb au jus

*\$75 per person

\$25 for children 12 and under

7% tax & 18% gratuity will be added to final bill