



Morrison-Clark
Historic Inn & Restaurant

Happy Easter
Celebrating Sunday April 21st, 2019
10:30am-4:30pm

Brunch Menu:

Appetizers:

Please Choose One

~ **Toasted Quinoa Congee** ~

Grilled Malaysian River Prawns, Ramen Egg, Brussels & Carrots, Maple-Soy, Thai Basil Puree

~ **Caprese Salad** ~

Arugula, Baby Heirloom Tomatoes, Burrata, Sea Salt, Rosemary Oil, Basil, Balsamic Glaze

~ **Rosemary Salted Pretzel & Lamb Sausage** ~

Sunny Egg, Ciliegine, Marinated Tomato, Brown Sugar Mustard, Pickled Red Onions

Entrees:

Please Choose One

~ **Banana Bread French Toast** ~

Cashew Crust, Stewed Blackberries, Salted Caramel, Whipped Cream

~ **Chicken & Grits** ~

Applewood Smoked Breast of Joyce Farms Heritage Chicken,
Buttered Grits, Fried Brussel Sprouts, Roasted Carrots, Country Ham, Campfire Milk

~ **“Land & Sea” Benedict** ~

Crisped Piri Piri Pork Belly, Jalapeno Cornbread, Poached Free Range Eggs,
Braised Kale, Marinated Tomatoes, Jumbo Lump Crab Hollandaise

~ **Maple & Soy Glazed Salmon Frittata** ~

Gingered Mushrooms, Toasted Cauliflower, Gruyere, Toasted Sweet Potato, Lobster Sauce
Micro Greens, Truffle Vinaigrette

~ **“Steak & Eggs”** ~

Grilled New York Strip, Cheddar & Marjoram Scalloped Potatoes,
Baby Green Beans, Two Eggs Your Way, Marjoram Jus

Desserts:

Please Choose One

~ **Red Velvet Brownie Sundae** ~

Cream Cheese Semifreddo, Dulce Anglaise, White Chocolate Craquantes

~ **Southern Style Strawberry Short Cake** ~

Buttermilk Biscuit, Vanilla-Mint Syrup, Crème Anglaise, Whipped Cream

~ **Chocolate Truffle Cake** ~

Salted Caramel, Candied Carrots, Carrot Cake Gelato

\$55 per person

Executive Chef: Russell Braitsch

A 20% Gratuity will be added to Parties of 6 or more

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