



Saturday Brunch Buffet

Chef's Featured Proteins

- Crispy Golden Fried Chicken
- Prime Rib, Hand-Carved
- Salmon with Beurre Blanc
- Seafood Boil
- Chilled Crab Legs & Shrimp

- French Toast
- Belgian Waffles
- Egg Taco Bar
*Scrambled Eggs with Chicken & Chorizo,
Warm Tortillas & Toppings*
- Cheddar Cheese Grits

Sides & Savory Favorites

- Tuscan Potatoes
- Macaroni & Cheese
- Collard Greens with Smoked Pork
- Bacon Pork
- Chicken Sausage
- Pork Sausage Links

Fresh & Light

- Seasonal Salad • Fresh Fruit
- Yogurt Parfaits





1799 PRIME

Brunch | 11 AM — 3 PM

À La Carte

Steak & Eggs – 34

8 oz NY strip loin | crispy onion straws | fried eggs | red wine demi-glace | home fries

Chesapeake Benedict – 24

Toasted English muffin | mini crab cakes | Old Bay hollandaise | home fries

Cinnamon French Toast – 16

Chocolate sauce | Chantilly cream | fresh berries | applewood bacon | strawberry compote | maple syrup

Brunch Burger – 19

Shredded iceberg | provolone | fried egg | applewood bacon | Bloody Mary aioli | pico de gallo

Served with house salad

Chicken & Waffle – 16

Belgian waffle | maple syrup | powdered sugar

Blackened Salmon Benedict – 22

Sourdough toast | smashed avocado | grape tomatoes | hollandaise | crispy onion

Rancher's Omelet – 17

Italian sausage | bacon | roasted red peppers | onions | tomato | spinach | cheddar | home fries

Mushroom Omelet – 16

Roasted mushroom blend (maitake, shitake, oyster, cremini) | onions | spinach | mozzarella | home fries

Tortilla Crunch Bowl – 16

Kale Caesar | Szechuan chili chicken | parmesan | croutons | green apples

Yogurt Parfait – 14

Fresh berries | raisin granola | caramel sauce

