

easter brunch



snacks

ASSORTED PASTRIES, JELLIES, JAMS, & SPREADS

LOW COUNTRY DEVILED EGGS **gf** applewood smoked bacon jam

STICKY BUNS **veg** candied pralines . sweet cream cheese

APPLE CIDER FRITTERS **veg** local apple cider . ricotta dulce . cinnamon sugar

farmer's market

SPRING BERRY BIBB **veg & gf** early season spring berries . honey fig goat cheese
quick pickled beets . toasted almonds . local hydro bibb . lemon avocado vinaigrette

SIMPLE PASTA SALAD **veg** tubetti pasta . spring peas . sweet basil . baby heirloom
tomato . classic vinaigrette

southern inspired breakfast

SKILLET EGG SCRAMBLE **gf** cast iron skillet scrambled eggs

117 FAMOUS "EGG" ROLL **gf** applewood smoked pit ham . red spruce cheddar . rolled
egg omelet

MAPLE FENNEL SAUSAGE

APPLEWOOD SMOKED BACON

BRIOCHE FRENCH TOAST STICKS **veg** cinnamon sugar . maple syrup . vanilla whip

BISCUITS & GRAVY buttermilk cheddar drop biscuits . smoked sage sausage
cracked black pepper sausage gravy

chef's carving station

CLOVE SPICED PIT HAM **gf** brick oven clove honey pit ham . pineapple glaze

SUNDAY SUPPER ROAST BEEF **gf** dry aged top round . bourbon shallot demi-jus
horseradish cream

MESQUITE NORTH ATLANTIC SALMON **gf** oven roasted sustainably sourced salmon
citrus caper beurre blanc

southern sides

CHEDDAR-JACK MAC & CHEESE red spruce & vermont white cheddar . toasted panko

CRISPY BRUSSELS SPROUTS **veg & gf** sweet & sour crispy brussels . balsamic glaze
parmesan reggiano

sweets

BANANAS FOSTER CREAM PIE **veg** butter cake . banana rum . brown sugar whip

LAYER CARROT CAKE **veg** glazed walnuts . pineapple . cream cheese icing
gluten free desserts available upon request

sunday, march 31 • region's 117 • 11am-3pm

\$55 Members • \$65 Guests • \$22 Ages 6-12 • Complimentary 5 & Under

Price is not inclusive of tax or gratuity. We will respectfully & responsibly accommodate all allergies and preferences to the absolute best of our capabilities.