

EL DÍA DEL PADRE

at region's 117

SNACKS

LOCAL APPLE DONUT V apple jam . white chocolate gelled apple . brown sugar . cinnamon

CRABBY DEILED EGGS crab dip . old bay . dill

HONEY BUN V cinnamon . vanilla

SOUTHERN STYLE BREAKFAST

CAST IRON SKILLET EGGS V+GF

CREAMED CHIPPED BEEF & BUTTERMILK BISCUITS

CRISPY BRUNCH POTATOES V+GF

BREAKFAST MEATS GF applewood smoked bacon
maple fennel sausage

BRIOCHE FRENCH TOAST V cinnamon sugar | maple syrup
mallow whip

SEASONAL FRUIT ASSORTMENT V+GF

CHEF'S CARVING STATION

WHITE MARBLE FARMS PORK PORCHETTA
roasted italian pork belly . fennel . sage . rosemary . garlic

BOURBON BBQ BEEF BRISKET dry aged + charcoal smoked
maple bourbon bbq jus horseradish cream | pickled onion

GINGER POACHED SHRIMP COCKTAIL bloody mary cocktail

SIDES

CHARRED SWEET CORN SUCCOTASH V+GF edamame
scallion . cilantro

PIMENTO MAC + CHEESE V+GF white +sharp cheddar
elbow mac

SWEETS

PEANUT BUTTER MOUSSE PIE V chocolate ganache | toffee

CHOCOLATE BOMBE V dark chocolate cake . milk + white
chocolate mousse . chocolate ganache . white chocolate drizzle

\$50 Members • \$60 Guests • \$22 Ages 6-12
Complimentary 5 & Under

Prices not inclusive of tax or gratuity.

We will respectfully and responsibly accommodate all allergies and preferences to the absolute best of our capabilities. Gluten free desserts available upon request.