



Easter Brunch

Historic Dubsdread & The Highland Manor April 9, 10 am - 3 pm

Herb Encrusted Prime Rib Au jus Yukon Gold mashed potatoes I French green beans

Braised Short Rib

Celery root puree I Asparagus with wild mushroom & caramelized pearl onion

Fresh Corvina

Caramelized cabbage I Charred heirloom tomato

Southern Style Chicken & BBQ Gravy
Potato squash relish

Braised Pork Belly
Sea Island red peas I Southern collard greens



Hand Crafted Omelet & Potato Hash Station

Huevos Rancheros Casserole

Banana Bread or Cinnamon Roll French Toast Casserole



Chef Jonathan's Macaroni & Cheese

Avocado Bar with Fresh Vegetables

Roasted Sweet Potato Planks

Fresh Fruit & Salad Station

Shrimp Cocktail Shooters



Delectable Homemade Desserts



Adults - \$59.95 | Children 4 -10 - \$17.95 | Children 3 and Under Eat Free