GRAND BRUNCH

Sundays only for 30 or fewer people

11AM - 3PM

Cellar Lounge room rental fee of $2,000

Includes coffee, tea, and juice

Grand Brunch Buffet - $65/guest

Crab legs: $12 for 1/2 lb and $20 for 1 lb

Sample of Grand Brunch includes:

Cold stations:

Seafood display includes:
Oysters
Peel & eat shrimp Crab salad
Smoked Salmon with hard-boiled egg, capers, red onion, lemon
House Salad or Greek Salad with choice of red wine vinaigrette and ranch

Hot Stations:

Crepes to order
Eggs, omelet to order, and benedicts, sausage and bacon
Home fries
Fried chicken & waffles with sauces / fresh waffles with berries and Ohio maple syrup
Crème Brûlée French Toast
Lobster mac n cheese
Pierogies with kielbasa, caramelized onion and sour cream
Brussels sprouts with sage and green apple
Short Rib and sweet potato hash with jalapeño
Grilled Vegetables
Biscuits and gravy

Carving Station:

Prime rib
Rotating second protein (typically turkey, ham, or beef tenderloin)

Assorted Desserts

Beverages:

Bloody Mary
15

Mimosas
11

All menus & prices are subject to change without notice. Food and beverage are subject to change and availabilty.
Food and beverage do not include 20% service charge, administrative fees, and sales tax.