

Cosmopolitan

Easter Brunch

Sunday, April 8, 2012 | 10:30am – 3:30pm

Buffet

Buffet Only 18.00

Chef Attended Omelet & Pancake Station

Exotic Mushrooms, Smokey Onions, Black Forest Ham, Gruyère, Grafton Four Star Cheddar, Bell Pepper, Baby Spinach, Blueberries, Fruit Compote and Chocolate Chips

Garden Salad Station

Mixed Greens, Romaine, Baby Arugula, Cucumber, Broccoli, Brioche Croutons, Shaved Carrots, Cherry Tomatoes, Red Onion, Bell Peppers, Oil Cured Olives, Candied Nuts, Creamy Caesar, Dressing Sweet Herb Vinaigrette, Truffled Champagne Vinaigrette

Breakfast Breads

Muffins, Bagels, Cornbread, Buttermilk Biscuits, Whipped Butter, Cream Cheese, Fruit Jams

Desserts

Vanilla Bean Cheesecake, Lemon Meringue Tarts, Chocolate Chip Cookies, Flourless Chocolate Cake, Made-to-Order Bananas Foster

Ice Cream Sundae Bar

Chocolate and Vanilla Ice Creams, Hot Fudge, Caramel Sauce, Housemade Berry Compote, Salted Nuts, Rainbow & Chocolate Sprinkles, Sliced Strawberries, Chocolate Chips, Vanilla Whipped Cream, Amarena Cherries

Entrées

All Entrée Selections Include the Unlimited Buffet. Buffet Only 18.00

Steak & Eggs*

Grilled New York Strip, Crispy Yukon Gold Potato Hash, Two Farm Fresh Eggs 29.00

Eggs Benedict*

Canadian Bacon, Hollandaise, Poached Eggs, Housemade Buttermilk Biscuit, Home Fries 21.00

Eggs Chesapeake*

Two Crab Cakes, Poached Eggs, Cajun Hollandaise, Focaccia, Home Fries 28.00

Housemade Brioche French Toast

Fresh Berries, Maple Whipped Cream, Sausage, Bacon 20.00

Shrimp & Crab Potato Pancake*

Grilled Asparagus, Creole Hollandaise, Over Easy Eggs 25.00

Braised Short Ribs & Grits

Grafton Cheddar Grits, Sauteed Spinach, Natural Jus 26.00

Grilled Salmon Sandwich*

Housemade Mustard Aioli, Tomato Fondue, Red Onion Marmalade, Mescaline, Hand Cut Fries 25.00

Citrus Brick Half Chicken

Yukon Gold Mashed, Haricot Vert, Mojo Sauce 26.00

Stuffed Cosmo Burger*

Grafton Four Star Cheddar, Charred Onion Puree, Applewood Smoked Bacon, Tomato Fondue, Fried Egg, Hand Cut Fries 23.00

Seared Rare Ahi Tuna*

Crispy Falafel, Baby Bok Choy, Cucumber Yogurt 27.00

Pesto Shrimp Fettuccini

Housemade Fresh Fettuccini, Sautéed Shrimp, Roasted Tomatoes, Pesto Cream 24.00

SIDES

Bacon 3.50 | Sausage 3.00 | Fresh Berries 2.50 | Home Fries 2.00 | Potato Hash 2.00

THE BRUNCH BAR

Our bartender will create made-to-order cocktails from the following ingredients 14.00 Unlimited

Bloody Mary Bar

Bloody Mary Mix, Tomato Juice, Lemon Juice, Horseradish, Black Pepper, Tobasco, Cocktail Onions, Clam Juice, Celery Salt, Celery Stalks, Green Olives, Blue Cheese Stuffed Olives, Rock Shrimp

Mimosa Bar

Champagne or Ginger Ale, Orange Juice, Blood Orange Juice, Grapefruit Juice, Peach Nectar, Peach Schnapps, Chambord, Crème di Cassis, Blackberries, Raspberries, Sliced Strawberries

*Please be advised that eating raw or undercooked foods may increase your likelihood of contracting a foodborne illness
+ Responsible Alcohol Service Will Be Practiced. 18% gratuity will be added for parties of 6 or more