



Mother's Day Brunch

Inn At Herr Ridge
May 9, 2021 11-3 pm

—STARTERS—

Crab & Corn Chowder 10

Lump Crab-Asparagus Salad 10
Local Apple, Toasted Pecans & Maple-Chive Vinaigrette

Mixed Field Greens Salad 8
Candied Walnuts, Blue Cheese, & Raspberry Vinaigrette Dressing

— BRUNCH —

Bananas Foster French Toast 14
Topped With Grand Marnier & Banana Maple Syrup

Croque Monsieur 14
French Style Ham & Brie, Honey Dijonaise. Served With Fresh Fruit

Biscuits and Pepper-Bacon Sausage Gravy 12

Farmers BLT 14
Hickory Smoked Bacon, Leaf Lettuce, and Tomatoes with an over easy Fried Egg between two slices of Toast. Served with Housemade Potato Chips

Tavern Pastrami Rubeen 14
Sliced Pastrami, Gruyere, Russian Dressing, Apple Cider Sauerkraut. Served With Housemade Potato Chips

— ENTREES —

Shrimp & Smoked Cheddar Grits 21
Jumbo Gulf Shrimp, Cajun Gravy, Jalapeno infused Cheddar Grits

Baby Crab Cake Benedict 23
Twin Crab Cakes served on an English Muffin and a Poached Egg, Asparagus, and an Old Bay Hollandaise

Pan-Seared Norwegian Salmon 26
Served With Cous Cous and Roasted Brussels Sprouts

Petite Chateaubriand 28
Served With Horseradish Herb Demi-Glace, white bean puree, and pickled tri-colored carrots

Menu Subject To Change

