

# BRUNCH BUFFET

## HOT BREAKFAST

soup of the day  
assorted mini quiche  
home fries  
cheesy grits  
biscuits & sausage gravy  
smoked thick-cut bacon

## MEAT

roast leg of lamb  
maple rosemary roasted chicken  
assorted grilled sausage

## SEAFOOD

steamed shrimp  
seafood & duck paella  
smoked salmon

## VEGETABLES

roasted butternut squash  
brussels sprouts

## OMELET STATION

*goat cheese, cheddar cheese, creme fraiche, sausage, shrimp, bacon, chicken, mushrooms, smoked salmon, onion, arugula, peppers*

## SALAD & FRUIT

kale & raisin salad  
caesar salad  
fall fruit salad  
parfait

## FRESH BAKED PASTRY

trifle  
cookies  
muffins  
brownies

## BUFFET PRICING

ADULTS \$26.95 CHILDREN \$13.95

# BRUNCH À LA CARTE

'blt flatbread', bresaola, fried egg, arugula, mozzarella, sun-dried tomato sauce 13

buttermilk pancakes, maple syrup, whipped cream 9

chicken sausage, egg, & cheese sandwich, english muffin, arugula, buttermilk dressing, fries 10

cinnamon waffles, maple syrup, whipped cream 9 (gf available upon request)

breakfast skillet, scrambled eggs, home fries, sausage, onions, peppers, cheddar mornay 12 **gf**

shrimp & cheddar grits, peppers, onions, lemon butter sauce 20 **gf**

short rib hash, sunny side up egg, horseradish sauce 15 **gf**

fried chicken sandwich, smoked gouda, shredded lettuce, red pepper jam, fries 12

tuna & cheddar melt, english muffin, kale, fries 10

beef burger, fries or salad 15

white bean & wild mushroom veggie burger, fries or salad 15 **v**

*add cheddar, goat, american, swiss, blue, smoked gouda +2*

*add bacon +2 add wild mushrooms +3*

## BLOODIES

bloody mary, house-made mix, vodka, old bay rim 8

bloody caesar, house-made mix, clam juice, vodka, tabasco 8

bloody hamlet, house-made mix, aquavit, vodka, dill, lemon 8

Michelada, house-made mix, stella artois, chili-lime rim 8

## SPARKLING

seasonal mimosa, sparkling wine, seasonal house-made fruit puree 9

mimosa, sparkling wine, fresh squeezed orange juice 8

bottomless mimosa, just like above...but more of it 15

# REDWOOD

r e s t a u r a n t a n d b a r

*local, seasonal, sustainable*

**v = vegetarian, n = contains nuts, gf = gluten free**

consuming raw or under-cooked foods increases your risk of food borne illness