

Mother's Day Brunch



lowcountry shrimp & grits (nf)

cheddar & tomato quiche (NF)

blueberry crumb cake (NF)

spinach & ricotta stuffed croissants (NF)

fresh broccoli salad (GF, NF)

seasonal fruit salad (GF,DF,NF)

thick-cut applewood smoked bacon
(GF,DF,NF)

Shrimp



Contains Shellfish

Grits



Contains Dairy

Tasso Gravy



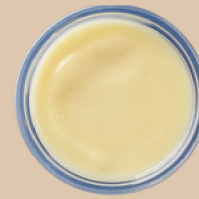
Contains
Gluten & Dairy

Cheese



Contains Dairy

Coleslaw Dressing



Contains Dairy

cheddar & tomato quiche

Preheat oven to 325°F. Uncover quiche and heat for 15-20 minutes, or until quiche reaches internal temperature of 145°F.

spinach & ricotta stuffed croissants

Preheat oven to 325°F. Transfer stuffed croissants to a baking sheet and heat for 10-15 minutes, or until hot.

shrimp & grits

Heat a large sauté pan over high heat and add two tablespoons of your preferred cooking oil. Once the sauté pan is hot, add shrimp to the pan and cook on one side for approx. 5 minutes. Then, flip the shrimp over and cook for an additional 5 minutes, or until the shrimp reaches an internal temperature of 145°F. Meanwhile, add grits to a small sauce pot and bring to a simmer. Add a splash of milk for desired consistency. Stir for approx. 6 minutes until hot and serve immediately. Transfer tasso ham gravy to a microwave-safe dish and microwave for on high for 30-60 seconds, stirring occasionally until warm. To plate, place your heated grits in the bottom of your preferred serving bowl or dish. Top grits with shrimp, spoon tasso ham gravy over top and garnish with shredded cheddar cheese. Serve immediately.

applewood smoked bacon

Preheat oven to 325°F. Remove bacon from parchment paper and plastic bag and place parchment paper on a baking sheet. Spread bacon over paper and heat for 5-10 minutes or until desired crispness.

broccoli salad

Toss broccoli salad with coleslaw dressing until coated. Serve cold.