Sunday Brunch  $55

Our lavish brunch buffet features chilled seafood, sushi, seasonal fruits, carved meats, cheese, charcuterie, breakfast breads, salads, desserts, juices, coffee, tea and a selection of a la carte entrées prepared to order.

SMALL PLATE ENRÉÉ SELECTIONS

Banana cream French toast / topped with banana cream, with roasted marcona almonds and coconut
Duck confit egg benedict* / smoked confit duck, poached egg, English muffin, red chile hollandaise
Sea bass* / pan seared sea bass, fall tabbouleh, chimichurri
Short rib pasta* / ancho braised short rib, creamy mushroom pasta
Avocado toast / 8 grain toast with smooth avocado, topped with shaved root vegetable herb salad

Beverages

Laurent Perrier Champagne  29/128
The Biltmore original Tequila Sunrise  15
Wright’s Bloody Mary  13
Kir Royal  13
Coffee Cordials: Bailey’s, Kahlua, Tia Maria, Frangelico  11
illy espresso  5
illy Latte or Cappuccino  6
Tealeaves French Press Tea  8

Mimosa Brunch
Enjoy sparkling wine & mimosas with your brunch $14

*These items are offered cooked to order. Consuming raw or under cooked meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness.
An automatic gratuity of 18% will be added to parties of six or more.