

# Mother's Day Brunch

*May 13, 2018*

Prix Fixe Two Courses \$35, Three Courses \$42

## Drink Features

**Spring Berry Sangria** \$10

**Blood Orange Mimosa** \$9

## First Course

**Charleston Cream of Crab Soup**

blue crab, sherry, mace

**Ricotta Cheese Crêpes**

fresh berries, granola, local honey

**Local Strawberry Salad**

baby lettuces, blue cheese, spiced pecans,  
white balsamic vinaigrette

**Chilled Shrimp & Heirloom Tomato Salad**

avocado, citrus segments, micro greens

**Crispy Fried Oysters**

mustard Q, country ham butter, southern slaw

**Smoked Salmon Toast**

arugula & cucumber salad, fromage frais, everything spice

**Heritage Farms Crispy Pork Belly**

marble potato & corn salad, kale slaw

## Main Course

**Storey Farm Eggs Benedict**

two poached eggs, local kale, herb crusted ham, hollandaise

**Mepkin Abbey Mushroom & Asparagus Omelet**

Split Creek Farm goat cheese, pickled peppers, fresh fruit

**Grilled Steak & Eggs**

two fried eggs, Geechie Boy stone ground yellow grits, broccoli and cheese

**French Toast**

Heritage Farms bacon, Virginia maple syrup, fresh fruit

**Maverick Shrimp & Grits**

sautéed shrimp, sausage, country ham, tomatoes, green onions,  
Geechie Boy stone ground yellow grits

**Jumbo Lump Crab Cakes**

butterbean succotash, tomato relish

**Pan Seared Flounder**

Charleston Gold rice, sugar snap peas, bok choy, preserved lemon butter

**Roast Prime Rib**

mashed red skin potatoes, green beans, horseradish cream, au jus

**Brunch Burger**

topped with bacon, egg and cheese, toasted benne seed bun,  
lettuce, tomato, red onion, southern slaw

## Dessert Course

**Strawberry Shortcake**

sour cream pound cake, whipped cream

**Chocolate Hazelnut Mousse**

salted pretzel

**Banana Cream Pie**

graham cracker crust, rum caramel

**Crème Brulée**

vanilla custard, hard caramel

**Key Lime Tart**

pecan sandie crust, blackberry sauce

General Manager Peter Pierce ★ Executive Chef Russ Moore

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