

Easter Sunday Brunch

April 21, 2019

Drink Features

Sunrise Trio	45	Spring Sangria	10
Blood Orange Mimosa	9	Lorenza Rose Lodi, CA	14 46
SNOB Punch	10	Bloody Mary	10

First Course

Charleston Cream of Crab Soup sherry, mace

Ricotta Cheese Crêpe fresh berries, granola, local honey

Strawberry Salad burrata cheese, spiced pecans, white balsamic vinaigrette

Pickled Shrimp avocado, heirloom cherry tomatoes, field peas

Crispy Fried Oysters Peppadew tartar, pickled cauliflower

Smoked Tuna Rillettes baby arugula, red onion jam, rye toast points

Heritage Farms Crispy Pork Belly local kale, beet & walnut salad

Main Course

Storey Farms Eggs Benedict two poached eggs, local kale, herb crusted ham, hollandaise

Broccoli & Cheddar Omelet Heritage Farm bacon, pickled peppers, fresh fruit

Grilled Steak & Eggs two fried eggs, Geechie Boy stone ground yellow grits, steamed broccoli

Fried Chicken & Toasted Benne Seed Waffles sorghum mustard, Virginia maple syrup

Shrimp & Grits sautéed shrimp, sausage, country ham, tomatoes, green onions, Geechie Boy grits

Jumbo Lump Crab Cakes butterbean succotash, tomato relish

Pan Seared Flounder Charleston Gold rice, asparagus, spring peas, preserved lemon butter

Roast Prime Rib mashed red skin potatoes, green beans, horseradish cream, au jus **Double Cut +\$18**

Brunch Burger bacon, egg, cheese, benne seed bun, lettuce, tomato, red onion, coleslaw

Dessert Course

Strawberry Shortcake sour cream pound cake, whipped cream

Chocolate Pot de Crème Bulls Bay sea salt

Banana Cream Pie graham cracker crust, rum caramel

Crème Brûlée vanilla custard, hard caramel

Key Lime Tart pecan sandie crust, blackberry sauce

Peppermint Ice Cream chocolate sauce

À la Carte Sides

Avocado Toast grilled multigrain	8	Cinnamon Roll brown butter glaze	6
Buttermilk Biscuit berry compote	5	Breakfast Sausage maple syrup	6
Patatas Bravas parsley & cheese	5	Steamed Asparagus lemon	7
Collard Greens sweet pepper relish	5	Mixed Berry Fruit Cup local honey	7

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

General Manager Peter Pierce ★ Executive Chef Russ Moore

www.snobcharleston.com