



Mother's Day Brunch
May 10th, 2026
Doors Open @ 11:00am – 2:00pm
Anita Jackson 12:30 – 1:30pm

-Brunch Buffet-

Brunch Available: 11:00am – Beginning of Show

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Freshly Baked Blueberry and Poppyseed Muffins

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Fresh Seasonal Fruit Salad

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Pasture Raised Organic Scrambled Eggs, Vermont Cheddar Cheese, Chives

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Red Bliss Potato Hash Brown "O'Brien" with Peppers and Onions

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Thick Cut Applewood Smoked Bacon

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House Made Buttermilk Biscuits, Sage and Pork Sausage Gravy

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Spring Petite Greens, Fresh Peas, Easter Radish, Shaved Bermuda Onion, Cucumber, Feta cheese,

White Balsamic Herbed Vinaigrette, Herbed Brioche Croutons

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Assorted Freshly Baked Flaxseed Rolls, Ciabatta Bread, Butter

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Poached Green Beans, Lemon and Olive Oil

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Roast Fingerling Potato with Caramelized Onion and Roast Garlic

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Chicken Picatta with Lemon and Capers

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Southern Style Shrimp and Grits

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Chef Selection of Dessert Offerings

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Soda, Coffee and Tea

Complimentary Mimosa for Mom

Cash Bar Available