



Drag Brunch at bijoux

starters...

FRUIT DISPLAY

watermelon, cantaloupe, honeydew, strawberries, blackberries, blueberries, pineapple, orange segments, grapes, mixed whole fruit

PASTRY & BREAD DISPLAY

local-made danishes, pastries, croissants, breakfast breads

THE SALAD BAR

romaine, spinach, artisan mixed greens, heirloom grape tomatoes, english cucumbers, shredded carrots, sliced pickled onions, sliced hard boiled, eggs, shredded cheddar cheese, feta cheese, bleu cheese, croutons, olives
Dressings: *ranch, balsamic, 1000 island, Caesar, blue cheese, oil & vinegar*

brunch stations...

MADE-TO-ORDER OMELETS

whole farm fresh eggs or egg whites

Choose from: *mushrooms, bell peppers, caramelized onions, diced heirloom tomatoes, seasonal squash, bacon, pork sausage, andouille sausage, tasso ham, cheisesi's ham, cheddar, swiss, provolone, feta*

BELGIAN WAFFLES

blueberries, blackberries, strawberries, seasonal compote, peaches, spiced apples, whipped chantilly cream, chocolate chips, maple syrup & sugar free, honey

entrees...

SCRAMBLED EGGS

cheddar cheese & chives

APPLEWOOD BACON & PORK SAUSAGE PATTIES

BREAKFAST POTATO HASH

*BISCUITS & GRAVY

herb buttermilk biscuits, & house-made andouille sausage gravy

YELLOW STONE GRITS

*BRONZED SALMON

heirloom grape tomato relish, char-grilled lemon & cilantro vinaigrette

SEASONAL GRILLED VEGETABLES

CHICKEN PROVENCAL

*\$65.00 per person
{ includes bottomless mimosas or bellini's }*

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*