The Pink Beach Club Pre-Fixe Brunch

\$65 per person

Family Style Breads Banana Pecan Bread, Vanilla Brioche, Apple Cinnamon Muffin

ENTREES (select one) Brioche French Toast V Honey Crème Anglaise, Mulberry & Red Grape Gastrique

Farmer's Hash GF Short Rib, Kale, Fried Egg, Béarnaise,

Bacon Egg and Cheese Sandwich Cheddar, English Muffin, Breakfast Potatoes

Shrimp & Grits GF Smoked Bacon, Mushrooms, White Wine, Lemon, Scallions

Smoked Salmon Eggs Benedict Spinach, English Muffin, Béarnaise

Fried Chicken & Cheddar Cheese Waffle Sweet Pepper Relish, Rum Maple Syrup

Tuna or Tofu Poke V, GF Lentils, Cucumber, Edamame, Jalapeno, Wakame, Yuzu Soy, Spicy Mayo

Fish & Chips Crispy Haddock, French Fries, Caper Remoulade

The Loren Burger Hanger & Brisket Blend, American Cheese, Dijonnaise DESSERT (select one) V Warm Chocolate Fondant N Caramel Bourbon Ganache, Almonds, Pecan Ice Cream

Pecan & Nutella Beignets N Chocolate Ganache, Vanilla Ice Cream

Southern Roots Banana Pudding Vanilla Wafers, Custard, Banana

Trio of Sorbets GF Seasonal Selection

Handmade Ice Cream GF, N Mint Chocolate Chip, Pecan Rum, Pistachio, Chocolate

V – Vegetarian GF – Gluten Free N – Contains Nuts

LOREN ROOTS

The Loren Roots Initiative is a reforestation non-profit created to help us give back to the world more than we take from it. We'll achieve this by acquiring over 50,000 biodiverse acres and planting 10 million hardwood trees consuming over ten times the carbon dioxide we produce. A voluntary 2% contribution will be added to your bill - a small amount towards helping make a very big difference.

All prices are subject to 17% Gratuities

STARTERS (select one) Avocado Toast

Pink Beach Parfait V, GF, N Acai Puree, House Made Granola, Greek Yogurt

Sourdough Toast, Sunnyside Up Egg, Radish, Pea Tendrils

Deviled Eggs GF Mustard Caviar, Pickles, Crispy Prosciutto, Dill

Jumbo Lump Crab Cake Cucumber, Avocado, Tomato, Tarragon Aioli

Broccoli & Goat Cheese Frittata V, GF Spinach, Red Pepper Hummus

Crispy Chicken Lollipops Buffalo Hot Sauce, Cucumber Salad

Kale & Spiced Walnut Salad V, GF Goat Cheese, Cranberries, Dates, Tomatoes, Balsamic Vinaigrette

Seasonal Fruit Bowl V, GF Kiwi, Pineapple, Grapefruit, Oranges, Grapes