



Black Bass Hotel

Mother's Day Champagne Brunch

Assortment of House-Made Baked Goods

1st Course Choice of:

House-Smoked Salmon Lox and Bagel
With capers, onions and cream cheese

Mixed Berry Crêpe with Lemon Mascarpone Cheese

Bass't Liver Pâté and Smoked Salmon Mousse
Served with crostini

Yogurt and House-Made Granola
With seasonal fruit

2nd Course:

Strawberry-Rhubarb Crème Fraîche Parfait with Candied Walnuts

3rd Course Entrée Choices:

Classic Eggs Benedict
Served with home fries

Quiche of the Day
Served with mixed green salad and balsamic vinaigrette

Southern Fried Eggs with Sausage Gravy and Biscuits
Fried eggs over buttermilk biscuits smothered with creamy sausage gravy

Steak and Eggs
Petite filet with two eggs any style; served with mushroom demi-glace and home fries

Choice of Omelet:

- Seafood Newburg - shrimp and crabmeat in a cognac cream
- Onion, bacon and Gruyère cheese
- Spinach, mushroom and Brie
- Roasted red pepper, caramelized onion and smoked Gouda
- Tomato, Kalamata olive, feta cheese and herbs

Challah French Toast

Served with Vermont maple syrup and choice of breakfast meat

Charleston Shrimp and Grits

Cheddar cheese grits topped with sautéed spicy shrimp in a roasted tomato cream sauce;
Served with seasonal vegetables

Huevos Rancheros with Avocado-Tomatillo Salsa

Served atop a flour tortilla with refried beans

Jumbo Lump Crab Cake

Garlic aioli and roasted red pepper coulis; served with rice pilaf and seasonal vegetables

Bass't Bacon Burger

Topped with house bacon, Grafton-smoked cheddar, onion marmalade and chipotle sauce;
Served with sliced tomato, lettuce and French fries

Chicken Waldorf Salad

Grilled chicken breast, walnuts, grapes and green apples

Dessert Menu to Follow

Coffee, Tea, Juices and Champagne included

Prix Fixe \$45.00 per person | Children under twelve \$18 | Two and under eat free