

COCKTAILS

Peach Bellini, Mimosa, Bloody Mary 8
St. Germaine, Berry Spritz, Spring in Sicily 9

BEVERAGES

Orange, Apple, Grapefruit, Cranberry Juice 3
Jackie's Java Regular or Decaf Coffee 3
Cappuccino or Latte 3.50
Hot or Iced Tea 2.50
Pepsi Products (free refills) 3

STARTERS TO SHARE

Lump Crab Cakes, Radish-Jicama Slaw, Remoulade 16
Beef Carpaccio, Lemon, Capers, Olive Oil, Gaufrettes 12
Artisan Cheese Plate 16

MENU

Creamy Artichoke Bisque
Lobster, Marinated Sweet Peppers, Parsley, Lemon, Crisp Leeks

Spring Asparagus and Beet Salad
*Arugula, Parmesan Crisp, Prosciutto, Pine Nuts
Sherry-Thyme Vinaigrette*

Ricotta Cheese Gnudi
*Steamed Cheese Dumplings, Strawberry Jam, Candied Orange
Mint, Toasted Hazelnuts, Blood Orange Beurre Blanc*

House Smoked Scottish Salmon
*Bagel Chips, Pickled Onions, Fried Capers
Everything Salt, Lemon Crème Fraiche, Chives*

Blackened Duroc Pork Belly
*Anson Mills Polenta, Grilled Spring Onions
Blistered Tomato, Sassafras Butter Sauce*

Eggs Benedict

*House Cured Country Ham, Home Fries, Asparagus
English Muffin, Caramelized Onions, Green Chili Hollandaise*

Apple Bread Pudding "French Toast"

*House-made Brioche, Macerated Berries, Chantilly Cream
Thick Cut Bacon, Maple Syrup*

Grilled Pacific Mahi-Mahi

*Carolina Gold Rice, Wilted Spinach, Blistered Tomatoes
Fried Leeks, Lemon-Chive Butter*

Roasted Leg of Colorado Lamb

*Toasted Israeli Couscous, Spring Vegetables
Oven-dried Tomatoes, Mint Lamb Jus*

1855 Black Angus Beef Prime Rib Roast

*Creamy Potato Puree, Asparagus, Roasted Shallots
Hazel Dell Mushrooms, Horseradish Au Jus*

Coffee Crème Caramel

Apricot Compote, Spiced Almonds, Almond Tuile

Chocolate Duo

Mousse and Torte with Blackberries, Rum Caramel, Chantilly

Saint André

*French Triple-Cream Soft Ripened Cheese
Black-Pepper Raspberry Jam Crostini, Arugula*

\$48 per person

CHIMNEY *park*
restaurant & bar