



Black Bass Hotel

Father's Day 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 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 2 eggs any style; served with mushroom demi-glace and home fries

Choice of Omelet:

- Seafood Newburg – shrimp and crabmeat in a cognac cream
- Western with sharp cheddar cheese
- Spinach, mushroom, onion and Gruyère cheese
- Roasted red pepper, caramelized onion and smoked cheddar
- 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 Cheeseburger on a Pretzel Bun

Bacon jam, spiked pickled onion and Vermont cheddar cheese; served with sliced tomato, lettuce and French fries

Chicken Waldorf Salad

Grilled chicken breast, walnuts, grapes and green apples



Dessert Menu to Follow

Champagne included

Prix Fixe \$49.50 per person | Children under twelve \$18 | Ages two and under eat free