

GABRIELLE
CHARLESTON

MOTHER'S DAY BRUNCH

Bakery Basket

Selection of freshly baked goods

Locally sourced jams, lemon curd, vanilla clotted cream

SUNDAY BEVERAGES

Bloody Mary, Mimosa, or Bellini 10

All beverages are prepared traditionally.

Please ask your server for available enhancements.

FIRST

Smoked Salmon

Fried capers, pickled vegetables, whipped cream cheese

Melon & Prosciutto

Fresh squeezed lime juice

Farmers Market Parfait 

Yogurt cream, honey berry compote, toasted almond, coconut granola

Dathel Salad 

Baby arugula, roasted almonds, Parmigiano-Reggiano, EVOO, lemon

Crêpes Amandine 

Jam filled, roasted almonds, powdered sugar

Biscuits & Gravy

Amish chicken ground sausage

SECOND

Oatmeal Pancakes 

Sliced bananas, candied pecans, 100% maple syrup

Eggs "Bennett"

Storey Farms organic poached eggs, filet medallions, Bearnaise

Eggs Sardou

Artichoke hearts, jumbo lump crab meat, Hollandaise

Shrimp and Grits

Fine ground yellow grits, fennel seed, garlic butter, bacon lardon

Chef's Omelet

Prepared with Storey Farms organic pasture-raised eggs

Brioche Pain Perdue

Smoked pork belly, candied pecan praline caramel

Beef Grillades

Aurora Farms braised fillet mignon, white grits

Carolinas' Fish of The Day

Broiled, pesto green beans

THIRD

La Pâtisserie Dessert Bar

An assortment of Chef Remy's delectable creations

65

 egetarian

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

20% gratuity added to parties of six or more guests

MICHAEL SICHEL, EXECUTIVE CHEF | LAURA RAY, DIRECTOR OF RESTAURANTS | REMY FUNFROCK, PASTRY CHEF