

Champagne Brunch at the Lafayette

Please begin your brunch experience with a visit to our appetizer buffet and choose from an array of starters and salads.

We are pleased to feature a variety of weekly changing seasonal and local specialties.

Complement your selections with a delicious brunch beverage, such as the ever-elegant Taittinger Brut Champagne, a classic Bloody Mary or a Mimosa.

Continue by choosing your entrée and relax while our culinary team freshly prepares your selection to order.

Conclude with offerings from our Pastry Chef's scrumptious dessert display and freshly brewed coffee or Mighty Leaf Tea.

Brunch is served from 11:30am until 2:00pm, \$95.00 per person exclusive of tax and gratuity, \$45.00 per child 12 years of age and younger exclusive of tax and gratuity

Nicolas Legret - Executive Chef

Main Course

Beef Short Ribs Hash

Sunny Side Up Happy Hen Yard Egg, Green Asparagus, Baby Heirloom Tomato

Maple Leaf Confit Duck Leg

Fried Happy Hen Yard Egg and bacon roasted potato

Lobster Omelet

White Beech and Shiitake Mushrooms, Pomme Pont Neuf

Fried Chicken and Biscuits

Brown Butter Emulsion, Cheddar Cheese Buttermilk Biscuit

Garganelli pasta

Wild Mushrooms, Poached Egg, summer white Truffle cream sauce

Crab Cake Benedict

Poached Happy Hen Yard Egg, Spinach, Tarragon Hollandaise

Carolina Shrimp and Cheddar Grits

Anson Mills Grits, Lamb Merguez Sausage, Poached Egg, Shellfish Emulsion

Black Angus Steak Au Poivre

Creekstone Farms Beef Tenderloin, Fried Quail's Egg, Duck Fat Frites

Brioche French Toast

Cinnamon & Brown Sugar Caramelized Bartlett Pears, Toasted Almonds

Ricotta Pancakes

Lemon Mascarpone, Toasted Almonds, Fresh Berries

The Lafayette Restaurant Supports
Local Farming and Sustainable Fishing Practices.

Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.