Brunch Selections
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Because breakfast foods work for any time of day!

C = Cold, H = Hot, * = Seasonal, GF = Gluten Free, V = Vegan, Veg = Vegetarian

**Lowcountry Shrimp and Grits**
chef-sautéed large shrimp served with yellow stone ground grits
tasso gravy, crisp bacon, shaved cheddar, chopped scallions, hot sauce

**Hashed Brown Casserole Station**
scallions, crumbled bacon, hot sauce and ketchup

**Cheddar Scallion Biscuit with Buttermilk Fried Chicken**
hot honey and icebox pickles served with housemade chips
(salt, pepper, and parmesan), pickled vegetable

**French Toast Station**
Accompaniments: bourbon infused syrup,
macerated seasonal fruit

**Smoked Salmon Display**
Accompaniments: mini bagels, lavash, herbed
cream cheese, red onions, capers, sliced cucumber

**Breakfast Burrito**
choice of: crumbled sausage, crispy bacon, or fried potatoes (Veg.)
with scrambled eggs and cheese, served with sour cream and salsa

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**Breakfast Casserole and Salad Display**
ham, spinach, onion, and cheddar egg casserole or
asparagus and fontina egg casserole
with
Hamby Signature Salad
artisan lettuces, seasonal fruits, blue cheese crumbles,
candied pecans, homestyle croutons with house vinegarette

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**A La Carte Selections**

**Petite Housemade Pop Tarts** (seasonal)

**Parfait**
vanilla bean yogurt,
housemade granola, seasonal jam

**Hamby Tea Sandwiches:**
chicken salad, shrimp salad, pimento cheese, egg salad

**Caprese Skewer**
fresh mozzarella, tomato, housemade basil oil and balsamic salt

**Fresh Cut Fruit**
lemon cream dip

**Chef’s Selection of Biscuits and Breads**
ex. scones, muffins, coffee cake loaf, baked donuts, danishes, croissants
or biscuits, served with seasonal fruit jam and butter