

# Welcome to Lake Rabun Hotel Sunday Brunch!

(menu subject to change on a weekly basis)

## Starters

### **LRH House Salad \$8**

Local Lettuces, Spiced Walnuts, Goat Cheese, Farm Veggies, Warm Bacon Vinaigrette

### **Pimento Cheese Fritters \$9**

House made, Pimento Cheese Fritters with Peach Jalapeno Jam

### **Gazpacho \$7**

summer vegetable puree garnished with refreshing chive oil

### **Basil Chicken Salad Sliders \$8**

Springer Mountain Chicken, basil pesto aioli, lettuce, tomato

### **Crab Cakes \$10**

jumbo lump crab cake, siracha aioli, artisan lettuces, black-eyed pea-corn relish

## Mains

### **Southern Style Crab Oscar \$15**

Poached Farm Eggs on a Buttermilk Biscuit with Sherry Sautéed Blue Crab, Hollandaise, Home Fries, grits, and bacon

### **Slaw Dogs \$11**

Brasstown Beef Grass Fed hot dogs, house made slaw, chow chow, fries

### **Lake Rabun Hotel Breakfast Platter \$12**

Pancakes, Blalock Sausage Gravy, Buttermilk Biscuit, Scrambled Eggs, Local Grits, Home Fries and bacon

### **LRH Brunch Burger \$14**

fried egg, bacon, cheese, sriracha aioli, fries

### **Marcro Bowl \$14**

cornmeal dusted carolina mountain trout, Anson Mills Carolina gold rice, bacon

### **Quiche \$10**

seasonal vegetables and cheese with bacon and fruit parfait or petite salad

### **Fried Chicken & Waffle \$13**

boneless house made fried chicken breast bites, home Fries, grits & bacon

### **Bourbon-Caramel French Toast \$12**

Texas Toast, James Henry Rye caramel sauce, Home Fries or Local Grits