

CHAMPAGNE COCKTAILS

FRENCH 75 | 10
CRÈME DE VIOLETTE | 10

PASSION FRUIT | 9
ELDERFLOWER | 9

APEROL (BITTER ORANGE) | 10
DOMAIN DE CANTON (GINGER) | 10

SPICY MAGGIE 10

House Made Three Chile Vodka & Magnolia's Bloody Mary Mix topped with Bacon, Olives & Lime

PICKLE EYED MARY 10

Pickle Vodka Infusion & Magnolia's Bloody Mary Mix with an Old Bay Dipped Shrimp & House Made Pickles

MAGGIE'S BRUNCH SERVED EVERY SATURDAY & SUNDAY UNTIL 3

\$24 per person

~Includes~

Unlimited Buffet

Farm Fresh Eggs, House Cured Bacon, Country Sausage, House Potatoes,
Assorted Pastries, Salads, Meats, Cheese & Much More!

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Your Choice of a Brunch Feature Made-to-Order

Unlimited Brunch Buffet & Brunch Features, also available as a la carte pricing

Add Buffet to any Entrée for \$10

BRUNCH FEATURES

HICKORY GRILLED VIRGINIA
HAM STEAK
14

*Warm Heirloom Tomato Salad, Breakfast Potatoes,
Two Over Easy Eggs*

SMOKED TASSO OMELET
14

*Shaved Tranco Onions, Upland Farmer Cheese,
Sungold Tomatoes, Dijon*

BREAKFAST TACOS
14

*Scrambled Shiloh Eggs, Bacon, Sausage, White Cheddar,
Pico de Gallo, Serrano Lime Cream, Yucca Fries*

SWEET CHEESE AND BLUEBERRY
PURSE
14

Bourbon Berry Coulis



Tap Takeover

July 20th at 5:00 PM

Six beers including rarities
and fan favorites



Saisons of Summer

Six Course Seafood

Dinner

August 17th at 7:00 PM

\$90 Inclusive