



COOK HALL COMMUNITY BRUNCH

Cook Hall shares our commitment to our community of farmers, vendors, and purveyors to bring to your table a seasonal and memorable culinary event.

SNACKS :

(Choice of three)

SEASONAL FRUIT PLATE WITH HONEYCOMB
CHEESE AND CHARCUTERIE BOARD
ASSORTED PASTRY BOARD
BOWLS OF YOGURT, GRANOLA & BERRIES
MIXED GREENS, LEMON VINAIGRETTE
DEVILED EGGS, SMOKED GEORGIA TROUT, DILL

ENTREES :

(Choice of three)

PETITE EGG SLIDER WITH TOMATO & AMERICAN CHEESE
MINI FRITTATA WITH CARAMELIZED ONION, BACON & CHEDDAR
FAMILY STYLE OMELET WITH SPINACH AND GOAT CHEESE
FRENCH TOAST WITH BLUEBERRY COMPOTE
CHILI ROASTED SHRIMP, CHEESY GRITS, JUS
CRISPY ORGANIC CHICKEN, GLAZED BABY CARROTS, LEMONGRASS HONEY
BUTTERMILK PANCAKES WITH MIXED BERRIES

SIDES :

(Choice of three)

CRISPY POTATOES, CHILI AIOLI & GOLDEN GARLIC
APPLE CHICKEN SAUSAGE
PIMIENTO MAC & CHEESE
GRILLED ASPARAGUS, MEYER LEMON

35 per person

Add dessert \$2.50 per person

All of our ingredients are locally sourced and subject to
change due to seasonal availability.

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