

# Atlantic Grille Easter Brunch

11:30 AM - 4:00 PM

# APPETIZERS

## **MONKEY BREAD**

Cinnamon Sugar, Sticky Glaze | \$8

#### **DEVILED EGGS**

Pimento Cheese, Datil, Lardon | \$9

#### **ROASTED OYSTERS**

Roasted Garlic Sweat Cream, Lardon, Herb Parm Crust | \$16

#### **BERRY PARFAIT**

Greek Yogurt, Seasonal Fruit Compote, Granola | \$14

## **CROQUETTE'S**

Tasso Ham, Mahon, Mornay Sauce | \$13

# SALADS

## **CAPRESE**

Fresh Mozzarella, Heirloom Tomatoes, Basil Oil, Balsamic Reduction | \$14

## ATLANTIC GRILLE SALAD

Mixed Greens, Dried Cranberries, Toasted Pumpkin Seeds,
Goat Cheese, Babby Heirloom Tomatoes, Cucumber,
Honey Shallot Vinaigrette | \$13

# ENTREÉS

## BANANA BREAD PUDDING FRENCH TOAST

Banana, Powdered Sugar, Chantilly, Berries, Bourbon Caramel | \$16

#### **AVOCADO TOAST**

Multi-Grain Toast, Smashed Avocado Burrata, topped with Lemon Oil | \$16

## **SMOKED SALMON BAGEL**

Smoked Salmon, Lemon Dill Cream Cheese, Fried Capers, Egg Salad, Cucumber, Red Onion, Heirloom Tomato, served with Everything Bagel | \$19

## **CLASSIC BENEDICT**

Canadian Bacon, Poached Egg, English Muffin, Hollandaise, Garnished with Baby Heirloom Tomato, Arugula Salad | \$17

#### **CHICKEN & WAFFLE**

Buttermilk Fried Chicken, Poached Egg, Buffalo Hollandaise, Whipped Pecan Butter | \$24

#### THE BURGER

Cheddar, Pickled Red Onions, Smoked Tomato Jam, Arugula, Brioche Bun | \$18

# **REUBEN**

Pastrami, Swiss, Bacon Onion Sauerkraut, Piquillo Aioli, Marbled Rye | \$18

## LAMB BRASATO OSSOBUCO

Braised Lamb Shank, Saffron Risotto, Gremolata, Demi | \$38

# DESSERT

# STRAWBERRY SHORTCAKE

Pound Cake, Macerated Strawberries, Chantilly, Mint | \$10

# **KEY LIME TART**

Swiss Meringue, Graham Cracker Crumble | \$10

#### LAVA CAKE

Molten Chocolate cake, Ganache, Chantilly | \$12



GOLE RESORT & SPA

 $Reservations\ are\ highly\ recommended.\ To\ make\ reservations,\ please\ call\ 386.447.4610.\ Credit\ card\ payments\ are\ subject to\ a\ 3\%\ surcharge.$