

1977

# Old Hickory

## Sunday Brunch

65 per person

### First Course

Family Style Platter Including:

- FRESHLY BAKED BREAKFAST PASTRIES
- SLICED FRESH FRUIT, CASHEW YOGURT  
*with honey and lime*
- CRAB SALAD  
*lobster-infused tarragon aioli*
- FRESHLY SHUCKED WHITE STONE OYSTERS  
*bourbon cocktail sauce*
- MARYLAND FARMS CHEESE TASTING  
*Chapel's Bay Blue, Merry Goat Round Spruce Reserve Clothbound Cheddar*
- CHIA, RASPBERRY AND COCONUT PUDDING  
*almond, Gaylord National rooftop honey and banana brûlée*

### Main Course

Select One:

- SHORT RIB HASH  
*bell peppers, potato with a sunny side up cage-free egg*
- BEET HASH  
*baby kale onion, marble potatoes, goat cheese with a cage-free egg poached egg*
- FARMER'S OMELET  
*spinach, roasted red pepper and Firefly Farms goat cheese*
- CHORIZO & CHICKPEA BREAKFAST BOWL  
*chickpea and hickory smoked tomato ragout with a sunny side up cage-free egg*
- HOT QUINOA BOWL  
*rainbow carrots, collard greens and a cage-free poached egg*
- JUMBO LUMP CRAB BENEDICT  
*hollandaise foam with a poached cage-free egg*
- GRILLED FLANK STEAK CHOPPED SALAD  
*red cabbage, blue cheese, grilled corn and romaine*
- WAGYU STEAK AND EGG SANDWICH  
*4 oz Wagyu flank steak and a sunny side up cage-free egg on a brioche bun with caramelized onions, button mushrooms*
- CHOPPED KALE SALAD  
*chicory, brussel sprouts, fried chick peas, green apple, Firefly Farm goat cheese, Meyer lemon and honey dressing*
- OLD HICKORY DRY AGED BURGER  
*comté cheese, Noble Star bacon and caramelized Spanish onions*
- WAGYU STEAK FRITES  
*grilled Wagyu flank steak, Café De Paris butter and french fries*
- ORA KING SALMON  
*sun dried tomato and tarragon crust, Carolina Gold rice and corn beurre blanc*
- PANCAKES  
*Fresh Strawberries, Vanilla Whipped Cream and Maple Syrup*

Signature Dish

PANCAKE BOARD

For 2 Guests.....48 (supplement)

vanilla whipped cream, fresh strawberries  
chocolate sauce, Nutella, sliced banana  
maple syrup

### Dessert Course

Family Style Platter Including:

- GIANDUJA PATE CHOUX  
*hazelnut praline cremeux, gianduja whipped canache and candied hazelnut*
- CHOCOLATE CAMELIA TART  
*dark chocolate ganache, valrhona caramelia chocolate chantilly, caramel sauce*
- COOKIES AND CREAM MACARONS  
*Oreo flavored filling*
- ESPRESSO CHOCOLATE PETITE GATEAUX  
*chocolate sable, espresso caramel, dark chocolate mousse coffee infused cream*