



Easter Brunch

Historic Dubsdread & The Highland Manor
April 9 | 10 am - 3 pm

Herb Encrusted Prime Rib Au jus
Yukon Gold mashed potatoes | French green beans

Braised Short Rib
Celery root puree | Asparagus with wild mushroom & caramelized pearl onion

Fresh Corvina
Caramelized cabbage | Charred heirloom tomato

Southern Style Chicken & BBQ Gravy
Potato squash relish

Braised Pork Belly
Sea Island red peas | Southern collard greens



**Hand Crafted Omelet &
Potato Hash Station**

Huevos Rancheros Casserole

**Banana Bread or Cinnamon Roll
French Toast Casserole**



Chef Jonathan's Macaroni & Cheese

Avocado Bar with Fresh Vegetables

Roasted Sweet Potato Planks

Fresh Fruit & Salad Station

Shrimp Cocktail Shooters



Delectable Homemade Desserts



CALL FOR RESERVATIONS

407-650-0100

Adults \$59.95++ | Children 4-10 \$29.95++
Children under 3 eat free