



*eat local. eat well.*

*Please join us for Easter Brunch*



**Starter ~ Choice of**

**Roasted Chioggia Beet Salad**

monocacy ash goat cheese | currants | spiced pecans | rocket lettuce | citrus basil vinaigrette  
or

**Carrot Soup**

**Fork & Knife ~ Choice of**

**Bourbon Glazed Ham**

citrus bourbon glaze  
or

**Lamb Shank**

mint gremolata  
or

**Free Range Chicken Breast**

castrelvetrano olives and charred lemons

**Served Family Style**

**Sautéed Asparagus**

**Fried Artichokes**

**Sweet Pea Quinoa Pilaf**

**Roasted Marble Potatoes**

**Honey Glazed Carrots**

**Dessert – Individual Choice of**

Peach Cobbler | Fruit Tart | Chocolate Marshmallow Pie

Bottomless Mimosas will be included with the brunch for guests 21 and over.

You can now book your Easter Brunch reservations with us . Seating begins at 11:00am until 2:00pm. The meal will be \$48 per person. Kids 6-12 y/o \$20 per person and kids 5 and under are free. To make reservations, please contact Johnny Penn at [Johnny.Penn@marriott.com](mailto:Johnny.Penn@marriott.com) or 301.564.5464