

# OSAGE RESTAURANT

## MOTHER'S DAY BRUNCH BUFFET

Sunday, May 12th, 2024

Adults 94 | Kids 45

### TRADITIONAL BREAKFAST

*scrambled eggs, smoked bacon, breakfast sausage  
biscuits & gravy, yogurt bar with fresh toppings*

### MAKE YOUR OWN OMELETE

*bacon, ham, sausage, onions, bell peppers, mushrooms  
tomatoes, spinach, pepperjack cheese*

### SALADS

#### Caprese Salad

*heirloom cherry tomato, basil vinaigrette, mozzarella, balsamic glaze*

#### Caesar Salad

*romaine hearts, garlic herb croutons, parmesan fico*

#### Build your Own Salad

*local lettuces, fresh vegetables, cheese, croutons, assorted dressings*

### CHEESE, CHARCUTERIE, & BREADS

#### Artisan Cheeses and Fine Cured Meats

*dried fruits, pickled vegetables, mustard, honeycomb, preserves, assorted breads, house-made lavosh*

### SEAFOOD BAR

#### Oysters on the Half Shell\*

#### Poached Shrimp Cocktail

#### Bay Scallops

### SMALL BITES

#### Lemon Blueberry French Toast

*juniper berry compote, blueberry*

#### Genny Morris' Fried Chicken & Waffles

*crispy chicken, hot honey, chive*

#### Breakfast Sliders

*scrambled eggs, gruyere cheese, pork belly  
bloody mary aioli*

#### House Smoked Salmon

*charred green onion cream, bagels, fried capers  
pickled onions*

#### Lobster Benedict

*maine lobster, arugula, poached egg, hollandaise  
toasted english muffin*

### ENTRÉES

#### Pit Roasted Prime Rib\*

*horseradish cream, au jus*

#### Applewood Smoked Ham

*spiced apple glaze*

#### Seafood Paella

*seabass shrimp scallops, spanish rice, peas*

#### Guinness Braised Duck

*chive mashed potatoes*

### SIDES

#### Manchego Truffle Fries

*crispy crushed fingerling potatoes, chives*

#### Smoked Mac & Cheese

*cavatappi pasta, herb breadcrumb*

#### Crispy Brussel Sprouts

*bourbon glaze, nueskes apple wood bacon*

### ASSORTED PASTRIES & DESSERTS

*mini danish, muffins, croissants, breads, flambe crepe station*

Osage Restaurant at Top of the Rock is part of the Johnny Morris Conservation Foundation.  
100% of profits from your dining experience supports conservation. Thank you!

\*Consuming raw or under cooked meat & eggs may increase your risk of food borne illness  
Menu items availability and pricing are subject to change with out notice.