THE SUNDAY TABLE
AT DRURY LANE

$85 per adult · $30 per child ages 5–12

BRUNCH

THE GARDEN TABLE

Chicory & Honeycrisp Apple · Roquefort · Toasted Walnuts · Apple Cider Vinaigrette

Little Gem Caesar · Parmigiano-Reggiano · Sourdough Croutons · White Anchovy Dressing

Roasted Golden & Ruby Beets · Whipped Goat Cheese · Pistachios · Citrus · Sherry Vinaigrette

Fresh Juice Collection: Valencia Orange · Honeycrisp Apple · Carrot · Fresh Ginger · Cucumber · Green Apple · Celery · Mint

THE BREAKFAST TABLE

Omelettes Prepared to Order

Orange-Glazed Brioche French Toast

Classic Eggs Benedict

Applewood-Smoked Bacon & Breakfast Sausage

Crisp Breakfast Potatoes

Blueberry and Buttermilk Pancakes

Smashed Avocado · Toasted Sourdough · Heirloom Tomato · Shaved Radish · Feta · Chive Oil

THE SEA TABLE

Oysters Rockefeller

Jumbo Shrimp Cocktail

Chilled Crab Claws

THE GRAZING TABLE

Artisan Charcuterie & Cheeses: Prosciutto di Parma · Bresaola · Aged Cheeses · Fig Preserves · Local Honey

Greek & Vanilla Yogurt · Housemade Granola · Pistachios · Apple Compote

Smoked Salmon · Artisan Bagels · A Selection of Housemade Cream Cheeses

Butter Croissants · Almond Croissants · Pain au Chocolat

THE CHILDREN'S TABLE

Harrison's Chicken Tenders

Mini Cheese Sliders

Pigs in a Blanket

Margherita Flatbread

THE SWEET TABLE

Grand Chocolate Layer Cake

Spiced Carrot Cake · Warm Donut Holes

Salted Caramel & Pecan · Pumpkin & Apple Pies

The Lucille Ice Cream Sundae Bar

Fruit Selection

BEVERAGES

Included in the brunch price

Bloody Mary · Champagne · Mimosas

Coffee · Tea

SUNDAY ROAST

Chef-Carved Prime Rib · Natural Jus · Horseradish Cream

Herb-Roasted Turkey · Cranberry Relish · Mashed Potatoes

Brown Sugar & Heritage Ham · Whole-Grain Mustard · Spiced Pineapple Chutney