



RIVER INN
of Harbor Town

BANQUET MENU

THREE COURSE PLATED BRUNCH

Available 10am-2pm at River Hall, Belle Memphis, Harbor Square, River View & Terrace

Priced per person

*Served with Fresh Brewed Columbian Coffee (Regular & Decaf),
Fresh Buttermilk Biscuits and Local Jones Orchard Preserves*

FIRST COURSE (Select One)

FRESH FRUIT PLATE

Fresh Seasonal Fruit, Berries

MIXED GREEN SALAD

Mixed Field Greens, Tomatoes, Cucumbers, Shredded Carrots, House Vinaigrette

SECOND COURSE (Select Two)

BRIOCHE FRENCH TOAST \$28

Thick Slices of Fresh Baked Brioche, Vermont Maple Syrup, Applewood Smoked Bacon

AMERICAN BREAKFAST \$30

Scrambled Eggs, Applewood Smoked Bacon, Breakfast Potatoes, Buttermilk Biscuit

HAM PALACSINTA & APPLE CREPE \$32

*A Hungarian Specialty - Ground, Tender Ham, Sour Cream, Fresh Crêpe, Lightly Fried,
Apple Crepe, Rum Raisin Sauce*

SHRIMP & GRITS \$34

Sautéed Shrimp, Andouille Sausage, Country Ham, Cajun Sauce, "Grit Girl" Stone Ground Grits

FILET MIGNON & EGGS \$42

Grilled 4oz Steak, Scrambled Eggs, Breakfast Potatoes

LOUISIANA CRAB CAKES \$38

Fresh Jumbo Lump Crab Cakes, Lemon Aioli, Chef's Vegetable

FEES, TAXES, AND 23% GRATUITY ARE NOT INCLUDED IN THE ABOVE PRICES
MENU ITEMS AND PRICING ARE SUBJECT TO CHANGE
EFFECTIVE JANUARY 1, 2020



RIVER INN
of Harbor Town

BANQUET MENU

THREE COURSE PLATED BRUNCH-CONTINUED

Available from 10am-2pm at River Hall, Belle Memphis, Harbor Square, River View & Terrace

Prices are per person

THIRD COURSE (Select One)

FRESH STRAWBERRY CREPE

Fresh Strawberries, Brown Sugar, Fresh Crepe, Orange Apricot Sauce, Whipped Cream

CRÈME BRULEE

French Caramelized Custard, Fresh Berries

KEY LIME PIE

Juice of Key limes, Fresh Whipped Cream, Graham Cracker Crust

CHOCOLATE DECADENCE

Flourless Chocolate Cake, Crème Anglaise, Fresh Berries

FEES, TAXES, AND 23% GRATUITY ARE NOT INCLUDED IN THE ABOVE PRICES
MENU ITEMS AND PRICING ARE SUBJECT TO CHANGE
EFFECTIVE JANUARY 1, 2020