

Easter Brunch

Prix Fixe Menu

10:30am - 4pm

choice of appetizer

Peaches and Cream Burrata Crostini

burrata cheese served on toasted ciabatta with fresh peaches and thinly sliced prosciutto, topped with chopped basil, honey and toasted pistachios

Southern Deviled Eggs ^{GF}

farm fresh eggs, black forest ham, paprika, pickled red onion

Berry Parfait

fresh blackberries, raspberries, and strawberries layered with granola and greek yogurt topped with vanilla whipped cream

choice of soup or salad

Easter Salad ^{GF}

mixed greens tossed with red onion, corn, and feta cheese in a lemon-basil vinaigrette topped with julienned carrots

McRae's Famous Tomato Soup

with grilled cheese crostini

entrée course

Everything Crusted Salmon ^{GF} | 35 |

atlantic salmon, seared with everything seasoning, served with smoked gouda grits and green beans

Ribeye Benedict | 45 |

english muffin, grilled ribeye, poached egg, hollandaise, avocado, and parmesan, served with breakfast potatoes

Chicken Cordon Bleu ^{GF} | 35 |

breaded chicken breast stuffed with provolone, spinach, and black forest ham, served with our smoked gouda grits

à la carte sides

2 eggs any way ^{GF} | 6 | peppered bacon ^{GF} | 6 | fruit cup ^{GF} | 5 |

kids menu

12 and under

Grilled Cheese Sandwich | 14 |

sourdough bread, wisconsin cheddar and side of fries

Chicken Fingers | 14 |

breaded breast cut into strips with comeback sauce or bbq and side of fries

Magic Waffles | 14 |

belgian pearl sugar waffles with whipped cream and berries

à la carte desserts

espresso chocolate mousse cake ^{GF} | 10 |

crème brûlée strawberry french toast | 15 |

McRae's
AMERICAN
BISTRO & COCKTAILS
est. 1957

please, no split entrées | a gratuity of 20% will be added to parties of 6 or more