

Easter Brunch

Prix Fixe Menu

10:30am - 4pm

choice of appetizer

Canteloupe and Burrata GF

burrata cheese with fresh canteloupe wrapped in thinly sliced prosciutto

Southern Deviled Eggs GF

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

Texas Pimiento & Gulf Shrimp GF

chilled gulf shrimp topped with our texas pimiento cheese served on a fresh cucumber slice with house-made horseradish 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 julienne carrots

McRae's Famous Tomato Soup

with grilled cheese crostini

entrée

Salmon Nicoise GF | 35 |

fresh atlantic salmon served over arugula, rosemary potatoes, cherry tomatoes, olives, capers, sliced farm egg, and a dijon vinaigrette

Ribeye Benedict | 45 |

grilled ribeye served over an english muffin, topped with a 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

kids menu

12 & under | 15 |

Chicken Tenders and Fries

Grilled Cheese and Fries

dessert

additional | 10 |

Chocolate Espresso Cake GF

Peach Panna Cotta

McRae's
AMERICAN
BISTRO & COCKTAILS
est. 1957

GF = gluten free options | a gratuity of 20% will be added to parties of 6 or more
Each entrée is thoughtfully plated for one guest; we are unable to offer split servings for our prix fixe menus.