

GREER CABARET THEATER

Weekend Brunch

FOR THE TABLE

CINNAMON ROLLS, lemon thyme glaze 9

SPICED MARCONA ALMONDS 9

CHARCUTERIE, iberico ham, manchego cheese, grilled ciabatta, olive, saffron aioli 19

SHRIMP REMOULADE, everything crackers, tarragon gremolata 16

SALAD

HEIRLOOM TOMATO AND BURRATA SALAD, olive oil, basil vinaigrette 12

LARGE PLATES

SMOKED SALMON TARTINE, pastured eggs, fines herbes petite green salad 18

WILD MUSHROOM CANNELLONI, peas, leeks, butter,
parmigiano-reggiano, pine nuts 18

GREER BURGER, potato bun, roasted onion, gruyere, pickle,
mayonnaise, jubilee hilltop beef 18

DESSERT

COOKIE PLATE, macarons, madeleines, vegan chocolate chip cookies 12