



Thanksgiving Day
BRUNCH

THURSDAY, NOVEMBER 23, 2023

SEATINGS FROM 11AM - 4PM

VISIT OPENTABLE FOR
RESERVATIONS

ADULTS | \$125

CHILDREN 4-12 | \$35

OMNI SHOREHAM





Thanksgiving Day Brunch

The Raw Bar

jumbo crab claws | boiled shrimp | green lip mussels |
blue point oysters |
cocktail sauce | wasabi aioli | mignonette

Greens

endive & grapefruit salad | caprese | superfood | lobster | street corn

Made for You!

eggs made any style | waffles | Maryland blue crab & corn beignets

Charcuterie & Cheeses

vegetable terrine | chicken mousse | truffle white bean spread | prosciutto | genoa |
sopressata | bresaola | chorizo | Manchego | goat ash | claret cheddar | brie |
Danish blue | Swiss | blackened brie with local honey and seasonal compote |
traditional smoked salmon & accoutrements

Brunch-y

scrambled eggs | bacon | chicken apple sausage | vegetable quiche | grilled asparagus |
roasted butternut squash | southern fried chicken | blackened tenderloin ends w/ farfalle & cream sauce |
smashed yukon gold potatoes | cornbread and andouille stuffing | creamed spinach |
old school green bean casserole | southern baked macaroni & cheese

The Classic Carvings

infused deep fried turkey | roast duck | spice-rubbed prime rib |
leg of lamb | brown sugar glazed baked ham | wood smoked salmon

Never Say Never

pecan pie | pumpkin pie | apple pie |
shoreham bread pudding
pumpkin cheesecake | cannolis

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