



CELEBRATE MOTHER'S DAY AT RED SKY CAFÉ WITH  
CHEF WES' PERFECTLY CURATED BRUNCH BUFFET  
SUNDAY MAY 9<sup>TH</sup>, 2021 • 10AM-3PM

### starters

**she-crab bisque**  
**creamy 3 cheese crab dip**  
with house-made crostini  
**balsamic stung strawberry & field greens salad**  
with crumbled goat cheese  
**smoked salmon & charred tuna charcuterie**

### main event

**3 cheese & baby spinach frittata**

**southern style benedict**

buttermilk biscuit under a poached egg,  
sweet ham & herbs finished w/ hollandaise

**chimichurri marinated choice beef**

served shingled with mojo onion &  
herb roasted wild mushroom demi glaze

**sweet and smokey N.C. shrimp**

served over redneck risotto  
finished w/ fire roasted cajun cream

**mahi mahi with crab remick**

w/ classic sweet relish & creamy horseradish  
*local mattamuskeet crab meat*

**spring chicken roulade**

free range chicken breast w/ baby spinach,  
fresh mozzarella, & basil pesto cream

**slow cooked lamb**

sliced thin & served w/ flat bread  
tzatziki, onion & crispy romaine

**kitty hawk softshell crabs**

quick fried & served  
w/ chefs comeback sauce!

### sides AND stuff

**mac & cheese**

**dueling mashers**

serving up both versions  
creamy & delicious  
*sweet potato & idaho potato*

**mixed garden veggies**

roasted asparagus  
w/ sweet peppers & onions

**early spring green beans**

w/ savory bacon jam

### sweet finish

**homemade dessert bar**

a variety of unique sweets  
carefully crafted by:  
Holly's Creative Confections

\$38 for adults \$15 for kids

**BOOK YOUR RESERVATION TODAY! CALL 757.705.7315**