



THE HISTORIC
DAVENPORT
HOTEL

AUTOGRAPH COLLECTION
HOTELS

The Historic Davenport Hotel Champagne Sunday Brunch

The Historic Davenport Hotel • 10 South Post Street, Spokane, WA 99201 • 509.789.6848 • Reservations: opentable.com/the-davenport-signature-buffet
Champagne Sunday Brunch 10 AM–1 PM | Last seating at 12:45 PM | Complimentary valet parking with \$25 minimum purchase when dining
Large parties welcome | Adults \$49.95 per person | Children 6-12 per person \$21.95 | Under 6 Complimentary | Pricing and menu items subject to change without notice

OMELET / CREPE / WAFFLE ACTION STATION Assorted omelet toppings, vegetables, seasonal fruit compote, maple syrup, whipped cream

HICKORY SMOKED BACON AND PORK SAUSAGE LINKS

YUKON GOLD BREAKFAST POTATOES GF, V

SOURDOUGH FRENCH TOAST

SEASONAL SELECTION OF MEATS WITH SAUCES AND SIDES

SEASONAL SELECTION OF SEAFOOD ENTRÉE*

CHEF'S SELECTION OF VEGAN AND GLUTEN-FREE ENTRÉE GF

THE DAVENPORT SALT AND HERB CRUSTED PRIME RIB* GF with Horseradish, Au Jus and Creamy Horseradish

ROTATING SELECTION OF CARVED MEATS*

CAESAR SALAD WITH PARMESAN CRISPS

SPRING MIX SALAD with Assorted Dressings and Toppings** GF

SEASONAL SALAD

WILD-CAUGHT GULF SHRIMP GF with Cocktail Sauce and Lemon Wedges

ASSORTMENT OF CHEF CREATED APPETIZERS

CHARCUTERIE DISPLAY with selection of cured meats and garnishes

SEASONAL FRUIT DISPLAY GF, V

LOX AND BAGEL DISPLAY

CHOCOLATE FOUNTAIN DISPLAY with fruit, marshmallows, and cookies

THE DAVENPORT CHEESECAKE

CHOCOLATE TRUFFLES

DAVENPORT SOFT PEANUT BRITTLE**

DAVENPORT COFFEE CAKE

DISPLAY OF PETITE CUPCAKES** AND TARTLETES**

 This item is prepared gluten free. Please inform your server if a person in your party has a food allergy or special dietary need (e.g., gluten intolerance).

* This item may be served raw or under cooked. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

** This item contains nuts or nut products.