



Sunday Brunch April 15th, 2018

We suggest Mosca Pesca, a Delightful Blend of Sparkling Moscato & Fresh Peach Pulp, Italy \$9/\$40

First Course

Organic Mixed Greens, Strawberries, Roasted Beets, Radish, Goats Cheese, Pecans, Strawberry Vinaigrette

or

Ramp and Yukon Potato Soup, Brioche Crouton, Crème Fraîche, Chive Oil

or

Torched St. Andre Brie, Raisin Mostarda, Grilled Crostini, Pickled Ramp, Red Wine Gastrique

Entrées

**Austrian Palatschinken, Strawberry Ricotta, Pecans,
Fresh Strawberries, Sausage Links, Whipped Cream, *Poached Egg**

or

***Grilled Carolina Shrimp, Stone Ground Grits, Roasted Turnips, Grilled Asparagus, Wilted Greens,
Citrus Aioli**

or

Pan Seared Pork Belly, Spring Onion Cream Cheese, Roasted Turnips, Bok Choy, *Poached Egg

or

Roasted Duck Confit, Carrot Puree, Roasted Turnips, Grilled Asparagus, Red Wine Gastrique

or

**Brioche French Toast, Strawberry Compote,
Pure Vermont Maple Syrup, Strawberries, Whipped Cream, Sausage Links, *Poached Egg**

Desserts

Strawberry Panna Cotta, Pistachios, Fresh Strawberries, Whipped Cream

or

Coup Orchard, Baked Meringue, Vanilla Ice Cream, Fresh Strawberries, Bananas, Crumbled Cookie

or

Belgium Chocolate Crèmeux, Fresh Strawberries, Toasted Almonds, Whipped Cream

**Consuming raw or undercooked meats, shellfish or eggs may increase the risk of food borne illness*