



Sunday Brunch July 1st, 2018

We suggest Momamango, a Delightful Blend of Sparkling Moscato & Fresh Mango Pulp, Italy \$9/\$40

First Course

**Organic Hydroponic Mixed Greens, Peach and Rice-Wine Vinaigrette, Peaches, Pecans,
Pickled Radish, Golden Raisins, Crumbled Feta**

or

Peach and Brioche Gazpacho, Toasted Almonds, Crème Fraîche, Chive Oil

or

**Prodigal Farms Field of Creams Soft Ripened Goats Cheese, Peach Chutney, Olive Tapenade,
Crostoni, Peach Gastrique**

Entrées

**Austrian Palatschinken, Peach Ricotta, Almonds,
Fresh Peaches, Sausage Links, Whipped Cream, *Poached Egg**

or

***Grilled Carolina Shrimp, Stone Ground Grits, Roasted Zucchini, Turnip Ceviche,
Grilled Sweet Peppers, Crustacean Nage**

or

***Pan Roasted Pork Belly, Scallion Pesto, Green Garlic Panisee, Roasted Eggplant, Grilled Squash,
Poached Egg**

or

Roasted Duck Confit, Sherry Cream Tapioca, Beet Aioli, Grilled Squash, Quail Egg, Peach Gastrique

or

**Brioche French Toast, Peach Compote, Pure Vermont Maple Syrup, Peaches, Whipped Cream, Pecans,
Sausage Links, *Poached Egg**

Desserts

Vanilla Bean Panna Cotta, Pineapple Gelée, Toasted Coconut, Fresh Pineapple, Whipped Cream

or

Belgian Chocolate Crémux, Pistachio, Peach Compote, Peaches, Whipped Cream

or

Lemon and Blueberry Crème Brulee, Pecan-Almond Biscotti, Whipped Cream

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