



Sunday Brunch June 17th, 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 Soft Ripened Goats Cheese, Strawberry Membrillo, Crostini, Pickled Ramp,
Strawberry Gastrique

Entrées

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

or

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

or

Grilled Marinated Flat-Iron Steak, Roasted Fingerling Potatoes, Garlic Scape Chimichurri,
Grilled Green Onion, Roasted Turnips, *Poached Egg, Demi-Glace

or

Roasted Duck Confit, Fingerling Potato Salad, Beet Aioli, Grilled Squash, Quail Egg,
Strawberry 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 Crèmeux, Crumbled Cookie, Peach Compote, Peaches, Whipped Cream

or

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

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