



## Sunday Brunch June 24th, 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, Chives

*or*

**Prodigal Farms Soft Ripened Goats Cheese**, Peach Chutney, Olive Tapenade, Crostini, 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*

**\*Grilled Marinated Flat-Iron Steak**, Roasted Fingerling Potatoes, Garlic Scape Chimichurri, Patty Pan Squash, Roasted Zucchini, Poached Egg, Demi-Glace

*or*

**Roasted Duck Confit**, Grain Mustard Fingerling Potato Salad, Beet Aioli, Watercress, 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 Crémux**, Crumbled Cookie, 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*