



Sunday Brunch June 10th, 2018

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

First Course

Marinated Local Lacinato Kale Salad, Lemon and Garlic Vinaigrette, Strawberries,
Toasted Breadcrumbs, Sunflower Seeds

or

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

or

Prodigal Farms Field of Creams Goat's Cheese, Strawberry Membrillo, Crostini, Pickled Ramp,
Strawberry Gastrique

Entrées

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

or

***Grilled Carolina Shrimp**, Stone Ground Grits, Roasted Turnips, Peas, Pea Shoots, Asparagus,
Crustacean Nage

or

Mushroom Omelet, Oyster and Hen of the Woods Mushrooms, Goats Cheese, Roasted Fennel,
Watercress, Fingerling Potatoes, Crisp Bacon

or

Pan Seared Pork Belly, Cassoulet of Spring Vegetables, Roasted Garlic Puree, *Poached Egg

or

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

Desserts

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

or

Belgian Chocolate Cremux, Crumbled Cookie, Fresh Strawberries, Whipped Cream

or

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

or

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