



## Sunday Brunch July 15th, 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,  
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,  
Braised Fennel, 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, Pickled Swiss Chard,  
Quail Egg, Peach Gastrique

*or*

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

### *Desserts*

**Vanilla Bean Panna Cotta**, Blackberry Gelée, Toasted Coconut, Blackberries, 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*