



## Sunday Brunch July 29th, 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, Cucumber, Golden Raisins, Crumbled Feta

*or*

**Peach and Brioche Gazpacho**, Toasted Almonds, Crème Fraîche, Chives

*or*

**Prodigal Farms Sweet Lolly Cow's Milk Cheese**, Peach Chutney, Olive Tapenade,  
Sunflower Seed Crostini, Peach Gastrique

### *Entrées*

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

*or*

**\*Grilled Marinated Carolina Shrimp**, Stone Ground "Daniel Boone" Grits, Roasted Zucchini,  
Grilled Corn Relish, Braised Fennel, Crustacean Nage

*or*

**\*Pan Roasted Pork Belly**, Scallion Pesto, Beet Aioli, Garlic Scape Panisee, Grilled Eggplant,  
Yellow Squash, \*Poached Egg

*or*

**Roasted Duck Confit**, Sweet Corn and Cherry Tomato Succotash, Roasted Zucchini,  
Pickled Swiss Chard, Quail Egg, Peach Gastrique

*or*

**Brioche and Duck Egg "Toad in a Hole"**, Organic Sausage, Tomato and Grilled Pepper Salad,  
Garlic Scape Chimichuri, Pickled Red Onion

### *Desserts*

**Vanilla Bean Panna Cotta**, Blackberry Gelée, Pistachios, 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*