



Sunday Brunch August 5th, 2018

We suggest Mosca Pesca, a Delightful Blend of Sparkling Moscato & Fresh Peach 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

***Pan Seared Branzino**, Stone Ground "Daniel Boone" Grits, Roasted Zucchini, Corn and Tomato Salsa,
Braised Fennel, Crustacean Nage

or

***Pan Roasted Pork Belly**, Scallion Pesto, Roasted Fingerling Potatoes, Blackened Okra, Tomato,
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 Gele, Pistachios, Blackberries, Whipped Cream

or

Belgian Chocolate Cremuex, 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*