



## 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*