



Sunday Brunch November 11th, 2018

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

First Course

Organic Hydroponic Mixed Greens, Muscadine Vinaigrette, Golden Raisins, Apples, French Radish, Cranberries, Pecans, Goats Cheese

or

Roasted Butternut Squash Soup, Toasted Pumpkin Seeds, Spiced Croutons, Crème Fraîche, Austrian Pumpkin Seed Oil

or

Prodigal Farms Hunkadora Goat's Milk Cheese, Cranberry Mostarda, Olive Tapenade, House Made Pickles, Crispy Sunflower Seed Crostini

Entrées

Austrian Palatschinken, Apple Butter, Pecans, Fresh Apples, Sausage Links, Whipped Cream, *Poached Egg

or

***Grilled Marinated Shrimp**, Stone Ground Grits, Roasted Squash, Turnip Ceviche, Watercress, Citrus Aioli

or

Wild Mushroom, Fennel, Goats Cheese, and Bacon Omelet, Roasted Fingerling Potatoes

or

Roasted Duck Confit, Apple Polenta, Butternut Squash, Roasted Beets, Cranberry Mostarda

or

***Pumpkin Spiced Brioche French Toast**, Apples, Apple Butter, Candied Pecans, Sausage Links, Poached Egg

Desserts

Coup Orchard, Vanilla Ice Cream, Candied Walnut, Roasted Apples, Baked Meringue, Whipped Cream

or

Granny Smith Caramel Apple Tart Tatin, Whipped Cream

or

Apple Butter Crème Brulée, Pecan-Almond Biscotti, Whipped Cream

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