



Sunday Brunch February 10th, 2019

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

First Course

**Organic Hydroponic Mixed Greens, Apple Cider Vinaigrette, Apples, French Radish,
Beets, Pecans, Goats Cheese**

or

Curried Carrot and Coconut Cream Soup, Spiced Croutons

Entrées

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

or

***Pan Seared Crab Cake, Stone Ground Grits, Roasted Squash, Turnip Ceviche, Watercress, Citrus Aioli**

or

***Grilled Pork Rib-Eye, Carrot Purée, Roasted Fingerling Potatoes, Butternut Squash,
Roasted Mushrooms, Pickled Mustard Seeds**

or

Roasted Duck Confit, Apple Polenta, Butternut Squash, Collard Greens, Cranberry Mostarda

or

Pumpkin Spiced Brioche French Toast, Apples, Candied Walnuts, Bacon, Poached Egg

Desserts

Poached then Glazed Apple, Vanilla Ice Cream, Baked Meringue, Whipped Cream

or

White Chocolate Crème Brûlée, Pecan-Almond Biscotti

or

House Made Mint Ice Cream, Chocolate Tuille, Whipped Cream

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