



Sunday Brunch March 10th, 2019

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

First Course

Organic Hydroponic Mixed Greens, Dried Cherry Vinaigrette, Apples, French Radish, Grapes, Pecans,
Goats Cheese

or

Curried Beet and Coconut Cream Soup, Almonds, Chives

Entrées

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

or

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

or

*Grilled Berkshire Pork Tenderloin, Wild Mushroom and Root Vegetable Risotto, Apple Gastrique

or

*Pan Roasted Maple Leaf Duck Breast, Apple Panisee, Collard Greens, Turnips, Cranberry Mostarda

or

Brioche French Toast, Roasted Apples, Fresh Apples, Candied Walnuts, OGF Sausage, Vermont Maple
Syrup, *Poached Egg

Desserts

Hot Poached Apple, Vanilla Ice Cream, Caramel Drizzle, Whipped Cream

or

Chocolate Crème Brulee, Pecan-Almond Biscotti

or

House Made Strawberry Ice Cream, Chocolate Tuille, Baked Meringue, Whipped Cream

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