



Sunday Brunch – September 15, 2019

We suggest MarcoMango, a Delightful Blend of Sparkling Moscato & Fresh Mango Pulp \$9

First Course:

Local Hydroponic Mixed Greens, Muscadine Vinaigrette, Fresh Muscadines, Pecans, Cucumber, Apples, Pickled Shallots, Radish, Goat Cheese

or

Spicy Cucumber Gazpacho, Pico De Gallo, Toasted Almonds, Crème Fraiche

or

Looking Glass Creamery's Green River Blue Cheese, Cranberry Mostarda, Olive Tapenade, Crostini

Main Course:

Austrian Palatchinken, Local Apple Butter, Fresh Apples, Pecans, Whipped Cream with a *Poached Egg and Organic Gluten Free Sausage

or

Brioche French Toast,

Pure Vermont Maple Syrup, Peach Compote, Fresh Apples, OGF Sausage Links, *Poached Egg

or

*Char Grilled Berkshire Pork Tenderloin, Carrot Puree, Apple Panisee, Yellow Squash, Roasted Zucchini, Demi-Glace

or

*Grilled Marinated Shrimp, Blue Corn Grits, Zucchini, Lemon Aioli

or

Roasted Duck Confit,

Carrot Soufflé, Muscadine Coulis, Sautéed Okra, Zucchini, Peach Puree

Dessert:

Apple Butter Crème Brulée, Pecan-Almond Biscotti

or

Chocolate Sheet Cake, Burnt Marshmallow Fluff, Vanilla Ice Cream

or

Vanilla Bean Panna Cotta, Watermelon Gele, Fresh Blackberries, Whipped Cream

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