



Brunch Menu – September 2020

First Course:

Grilled Romaine with Creamy Parmesan and Anchovy Dressing, Croutons

or

Cucumber, Brioche and Buttermilk Gazpacho, topped with Crème Fraîche and Pistachios

or

Local Hydroponic Mixed Greens,

Watermelon, Cucumber, Radish, Toasted Almonds, Feta Cheese, Watermelon Vinaigrette

or

Siano Burrata, House Made Pickled Vegetables, Olive Tapenade, 25 year Balsamic, Crostini

Main Course:

Palatschinken (Austrian Crêpe), Sweet Ricotta Filling, Peach Syrup,
Toasted Almonds, Whipped Cream, Poached Egg, Organic Gluten Free Sausage

or

American Wagyu Beef Bolognese, Orecchiette Pasta, Wilted Spinach, Parmesan

or

Pan Seared Crab Cake with Old Bay Spiced Grits, Roasted Squash & Zucchini, Lemon Aioli

or

Roasted Duck Confit, Goat Cheese Risotto, Apricot Chutney, Squash & Zucchini, Roasted Beets

or

Char Grilled Pork Rib Eye Steak, Au Gratin Potatoes, Carrot Puree, Roasted Squash & Zucchini

or

Pan Seared Cod, PEI Mussels, in a Sambuca Cream Sauce with Spinach and Sliced Baguette

Dessert:

Espresso Crème Brûlée, Pecan-Almond Biscotti

or

Belgian Chocolate Cake, Frozen Chocolate Mousse, Cherries, Hazelnuts, Whipped Cream

or

Apple Butter Ice Cream, Sugared Walnut Shortbread, Whipped Cream, Toasted Walnuts

We suggest MarcoMango, a Delightful Blend of Sparkling Moscato & Fresh Mango Pulp - \$9.00