



Brunch Menu - October 2021

First Course:

Organic Hydroponic Mixed Greens,

Fresh Muscadines, Radish, Pickled Shallots, Goats Cheese, Toasted Pecans, Muscadine Vinaigrette

or

Curried Butternut Squash and Apple Soup, Toasted Pumpkin Seeds, Crème Fraîche

or

Sweet Grass Dairy's "Green Hill" Cow's Milk Cheese, Muscadine Mostarda, Olive Tapenade, Crostini

Main Course:

Palatschinken (Austrian Crêpe), Apple Butter Ricotta Filling, Apple, Candied Pecans, Whipped Cream, Poached Egg and Organic Gluten Free Sausage

or

Pan Seared Shrimp, Carolina Gold Rice, Sweet Corn, Cherry Tomatoes, Remoulade

or

Grilled Merguez Lamb Sausages, Garlic Mashed Potatoes, Peppers and Onions, Red Pepper Coulis

or

Grilled Pork Rib-Eye Steak, Au Gratin Potatoes, Carrot Purée, Brussels Sprouts, Demi-Glace

or

Roasted Duck Confit, Apple Butter Polenta, Grilled Apple, Brussels Sprouts, Gastrique

Desserts:

Belgian Chocolate Cake, Frozen Chocolate Mousse, Raspberries, Toasted Hazelnuts, Whipped Cream

or

Espresso Crème Brûlée, Pecan-Almond Biscotti

or

Homemade Matcha Ice Cream, Sesame Cookie, Toasted Cashews, Whipped Cream