



Brunch Menu - November 2021

First Course:

Organic Hydroponic Mixed Greens, Green Apple, Radish, Pickled Shallots, Cranberries, Goats Cheese, Toasted Pecans, Muscadine Vinaigrette

or

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

or

Duo of International Cheese, Muscadine Mostarda, Olive Tapenade, Crostini

Main Course:

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

or

Pan Seared Shrimp, Carolina Gold Rice, Carrot and Parsnip Salad, Broccoli, Citrus Aioli

or

House Made Fettuccine, Roasted Oyster and Cremini Mushrooms, Wilted Spinach, Parmesan Cheese, Porcini Cream

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 Green Tea Ice Cream, Sesame Cookie, Toasted Cashews, Whipped Cream