



## *Brunch Menu - July 2022*

### *First Course:*

**Organic Romaine**, Sicilian Anchovy and Garlic Dressing, Herbed Crouton, Parmesan

*or*

**Tomato and Brioche Gazpacho**, Crème Fraiche, Toasted Almonds

*or*

**Siano Burrata**, Local Cherry Tomatoes, Aged Balsamic, Basil, Crostini

### *Main Course:*

**Palatschinken (Austrian Crêpe)**,

Peach and Cream Cheese Filling, Blackberry Compote, Toasted Almonds, Whipped Cream,  
\*Poached Egg and Organic Gluten Free Sausage

*or*

**Lowcountry Shrimp and Grits**, Creamy Cheddar Grits topped with Tomato, Okra, Chorizo

*or*

**House Made Pasta**, Roasted Mushrooms, Wilted Spinach, Parmesan Cheese, Porcini Cream

*or*

**Pork Belly and Sabayon**, Spinach, \*Poached Eggs, Toasted English Muffin

*or*

**Roasted Duck Confit**, Au Gratin Potatoes, Black Berry Coulis, Squash & Zucchini, Peach Gastrique

### *Desserts:*

**Chocolate Crèmeux**, Chocolate Cake, Local Raspberries, Toasted Hazelnuts, Whipped Cream

*or*

**Vanilla Bean Panna Cotta**,

Local Peach and Sage Gelée, Crumbled Shortbread Cookie, Local Blackberries

*or*

**Espresso Crème Brulée**, Pecan Almond Biscotti