



Brunch Menu - November 2022

First Course:

Organic Hydroponic Mixed Greens, Local Apples, Pickled Shallots,
Honey Whipped Goat Cheese, Toasted Almonds, Apple Cider Vinaigrette

or

Sirloin Beef Tartare,
Cornichons, Shallots, Capers, Roasted Garlic, Chives, Egg Yolk, Toasted Bread

or

Candy Roaster Squash & Ginger Soup,
Tobacco Onions, Roasted Garlic Oil

Main Course:

Palatschinken (Austrian Crêpe),
House Made Blueberry Jam, Toasted Almonds, Whipped Cream,
*Poached Egg and Organic Gluten Free Sausage

or

***Verlasso Salmon and Cheesy Polenta**, Pan Seared Greens and Broccolini

or

Trout Tartine (Cured and Grilled), Topped with a Sunny Side up Egg, Side Salad

or

Duck Confit, White Bean Ragout, Grilled Cabbage, Blueberry Mostarda

or

Eggs Benedict, Kashmiri Spiced & Braised Pork Shoulder,
Red Wine Poached Egg, Chateau Potatoes, Hollandaise Sauce

Desserts:

Orange Almond Cake, Chocolate Sauce, Orange Supremes, Candied Pistachios

or

Viennese Apple Strudel, Crème Patissiere, Spiced Nuts, Whipped Cream

or

St. Andre Brie and Looking Glass Creamery Firm Cheese,
Red Grapes, Apple Chutney, Crostini