



Brunch Menu - March 2023

First Course:

Romaine Caesar Salad,
shaved Parmigiano Reggiano, Herbed Croutons

or

Composed Burrata,
Prosciutto, Mixed Cherry Tomato,
Olive Tapenade, Aged Balsamic, Crostini, Basil

or

Red Pepper and Sun-Dried Tomato Soup,
Herbed Croutons, Crème Fraîche

Main Course:

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

or

***Newman's Shrimp and Grits**

or

***Eggs Benedict with Smoked Salmon,**
Poached Eggs, Asparagus, Home Fries, Hollandaise Sauce

or

***Pan Seared Pork Rib Eye,**
Asparagus, Home Fries, Wild Mushroom Sauce

Dessert:

Viennese Apple Strudel, Whipped Cream

or

Chocolate Decadence Cake,
Fresh Berries, Whipped Cream

or

Coconut Panna Cotta,
Pineapple, Toasted Coconut