



Brunch Menu - May 2023

First Course:

Romaine Caesar Salad,
shaved Parmigiano Reggiano, Herbed Croutons

or

Cheese Plate of Hornbacher and Dolcelatte,
Prosciutto, Mixed Cherry Tomato, Fig Jam, Olive Tapenade, Crostini

or

Cream of Roasted Fennel Soup, Chives, Herbed Croutons

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
Cheese Grits, Zucchini, Romesco Sauce

or

*Eggs Benedict with choice of Smoked Salmon or Prosciutto,
Poached Eggs, Zucchini, Home Fries, Hollandaise Sauce

or

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

or

*Pan Seared Antarctic Salmon,
Polenta, Sautéed Spinach, Cucumber Dill Sauce

Dessert:

Viennese Apple Strudel, Whipped Cream

or

Chocolate Decadence Cake, Fresh Berries, Whipped Cream

or

Almond Espresso Bread Pudding, Caramel, Homemade Vanilla Ice Cream