



## *Brunch Menu - September 2023*

### *First Course:*

Grilled Romaine Caesar Salad,  
Herbed Croutons, Shaved Parmigiano Reggiano

*or*

Heirloom Tomato Gazpacho (Chilled),  
Local Cucumber, Cubanelle Peppers, Onion, Herbed Croutons, Diced Avocado, Cilantro

*or*

Cheese Plate of St. Angel Triple Cream and Thomasville Tomme,  
Mixed Cherry Tomatoes, Fig Jam, Olive Tapenade, Crostini

### *Main Course:*

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

*or*

Newman's Shrimp and Grits  
Cheese Grits, Baby Carrots, Romesco Sauce

*or*

Crab Cake Benedict,  
Poached Eggs, Seasonal Vegetables, Home Fries, Hollandaise Sauce

*or*

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

### *Dessert:*

Viennese Apple Strudel, Homemade Vanilla Ice Cream, Whipped Cream

*or*

Chocolate Decadence Cake, Fresh Berries, Whipped Cream

*or*

Coup Newman,  
Merengue, Homemade Strawberry or Vanilla Ice Cream, Warm Blueberries, Whipped Cream