



Brunch Menu - March 2024

First Course:

Caesar Salad,

Parmesan, Homemade Croutons, Caesar Dressing, White Silano Anchovies

or

Roasted Pepper and Sun-Dried Tomato Soup,

Herbed Croutons, Crème Fraiche, Chives

or

Cheese Plate of Hornbacher, Triple Cream Brie and Manchego,

Cherry Tomatoes, Fig Jam, Olive Tapenade, Crostini

Main Course:

Palatschinken (Austrian Crêpe),

Strawberry Cream Cheese Filling, Whipped Cream, Poached Egg and Organic Gluten Free Sausage

or

Newman's Shrimp and Grits, Seasonal Vegetables, Romesco Sauce

or

**Smoked Salmon and Fried Green Tomato Benedict (1 of each),*

Poached Eggs, Seasonal Vegetables, Home Fries, Hollandaise Sauce

or

Grilled Pork Rib Eye, Seasonal Vegetables, Home Fries, Mushroom Sauce

or

Pan Seared Branzino, Yellow and Green Squash Spaghetti, Blistered Garden Tomatoes,

Kalamata Olives, Capers, Garlic White Wine Sauce

Dessert:

Viennese Apple Strudel (with Cinnamon and Walnuts), Whipped Cream

or

Chocolate Decadence Cake, Strawberries, Whipped Cream

or

Espresso Crème Brulée, Lemon Zest, Meringue