



Brunch Menu – June 2024

First Course:

Spring Mix Salad, Feta Cheese, Candied Walnuts, Cherry Tomatoes,
Cucumbers, Avocado, Pickled Onion, Dijon Vinaigrette

or

Roasted Red Pepper & Sun-Dried Tomato Soup, Crème Fraiche, Herbed Croutons

or

Burrata, Heirloom Tomato, Basil, EVO Olive Oil, Balsamic Reduction

Main Course:

Palatschinken (Austrian Crêpe),

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

or

Pan Seared Trout,

Cucumber Wasabi Aioli, Yellow and Green Squash Spaghetti, Blistered Tomato, Sauteed Spinach,
Kalamata Olives, Capers, Garlic White Wine Sauce

or

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

or

Crab Cake and Fried Green Tomato Benedict (1 of each),

Poached Eggs, English Muffin, Seasonal Vegetables, Home Fries, Hollandaise Sauce

or

Grilled Pork Rib Eye,

Seasonal Vegetables, Home Fries, Mushroom Sauce

or

Country Benedict,

Poached Eggs, Sausage Patty's, English Muffins, Seasonal Vegetables, Home Fries, Peppered Gravy

Dessert:

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

or

Chocolate Decadence Cake, Strawberries, Whipped Cream

or

Coup Newman,

Merengue, Homemade Vanilla & Strawberry Ice Cream, Fresh Berries, Whipped Cream