

Brunch Menu - September 2024

First Course:

Spring Mix Salad,

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

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Roasted Butternut Squash Soup, Toasted Pumpkin Seeds, Pumpkin Oil, Crème Fraîche

or

Burrata,

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

Main Course:

Palatschinken (Austrian Crêpe), Strawberry Cream Cheese Filling, Whipped Cream, *Poached Egg and Breakfast Sausage

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Pan Seared Local Mountain Trout Almondine, Yellow Squash Spaghetti, Spinach, Blistered Tomatoes, Beurre Blanc

or

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

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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

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Chocolate Decadence Cake, Strawberries, Whipped Cream

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Berry Cobbler, Whipped Cream