



Brunch Menu - October 2024

First Course:

Mixed Greens Salad,

Candied Walnuts, shaved Parmesan, Cucumbers, Tomatoes, Dijon Vinaigrette

or

French Onion Soup,

Gruyère and Parmesan Cheese, Sourdough Bread

or

Burrata,

Heirloom Tomatoes, Basil, Arugula and Radicchio Salad, E.V. Olive Oil, Balsamic Reduction, Crostini

Main Course:

Palatschinken (Austrian Crêpe),

Strawberry Cream Cheese Filling, Whipped Cream, *Poached Egg and Breakfast Sausage

or

Pan Seared Local Mountain Trout Almondine,

Yellow Squash Spaghetti, Spinach, Blistered Tomatoes, Beurre Blanc

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, Country Cut Bacon, 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

Warm Berry Cobbler, Homemade Vanilla Ice Cream, Whipped Cream