



## *Brunch Menu - February 2025*

### *First Course:*

#### **Mixed Greens Salad,**

Candied Walnuts, shaved Parmesan, Cucumbers, Beets, 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*

#### **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