



Brunch Menu - March 2025

First Course:

Kale Salad,

Toasted Walnuts, Goat Cheese, Cranberries, Dijon Vinaigrette

or

Fire Roasted Tomato Bisque,
Crème Fraîche, Parmesan Crisp

or

Beet Carpaccio,

Toasted Walnuts, Arugula, Orange Vinaigrette

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

Passion Fruit Tart, Fresh Berries, Burnt Meringue