



Brunch Menu - April 2025

First Course:

Spring Mix Salad,

Goat Cheese, Roasted Walnuts, Cherry Tomatoes, Avocado, Cucumbers, Pickled Onion, Dijon Vinaigrette

or

Potato, Leek and Ramp Soup,

Crème Fraîche, Herbed Croutons

or

Beet Carpaccio,

Toasted Walnuts, Arugula, Orange Vinaigrette

or

Cheese Plate of St. Angel Triple Cream Brie and Hornbacher,

Cherry Tomatoes, Shallot Jam, Olive Tapenade, 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

Peaches and Cream,

Homemade Vanilla Ice Cream, Peach Compote, Shortbread Cookie