



Brunch Menu - May 2025

First Course:

Grilled Romaine Caesar Salad, Herbed Croutons, shaved Parmesan

or

Wild Ramp, Potato and Leek Soup, Crème Fraîche, Herbed Croutons

or

Beet Carpaccio, Toasted Walnuts, Arugula, Blood Orange Vinaigrette

or

**Cheese Plate of St. Angel Triple Cream Brie, Hornbacher and Carozzi DOP Gorgonzola ,
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

Pork Chop Milanese,

Spring Mix Salad, Cherry Tomatoes, Seasonal Vegetables, Balsamic Reduction

or

Country Benedict,

Poached Eggs, Country Cut Bacon, English Muffins, Seasonal Vegetables, Home Fries, Peppered Gravy

Dessert:

Viennese Apple Strudel (with Cinnamon and Walnuts), Homemade Vanilla Ice Cream, Whipped Cream

or

Tropical Panna Cotta,

Coconut Custard, Fresh Mango, Kiwi, Strawberries, Toasted Coconut, Whipped Cream

or

Strawberry Shortcake,

Homemade Strawberry Mint Ice Cream, Strawberry Foam, Whipped Cream

or

Chocolate Crèmeux (Gluten Free),

Fresh Berries, Almond Biscotti, Whipped Cream