



Brunch Menu - June 2025

First Course:

Grilled Romaine Caesar Salad, Herbed Croutons, shaved Parmesan

or

Fire Roasted Tomato Bisque, Crème Fraîche, Parmesan Crisp

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

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),

Homemade Vanilla Ice Cream, Whipped Cream

or

Strawberry Shortcake,

Homemade Strawberry Ice Cream, Strawberry Foam, Whipped Cream

or

Chocolate Crèmeux (Gluten Free),

Fresh Berries, Almond Biscotti, Whipped Cream