



Brunch Menu - July 2025

First Course:

Grilled Romaine Caesar Salad, Herbed Croutons, shaved Parmesan

or

Fire Roasted Tomato Gazpacho,
Crème Fraîche, Parmesan Crisp

or

Beet Carpaccio,
Toasted Walnuts, Mixed Greens, Orange Champagne Vinaigrette

or

Cheese Plate of St. Angel Triple Cream Brie, Hornbacher and Sandy Creek Goat Cheese,
Cherry Tomatoes, Hot Pepper Peach 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 Rib Eye Milanese,
Asparagus, Homemade Curly Fries, Spring Salad, Shaved Parmesan

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

Fruit Cobbler,
Homemade Vanilla Ice Cream, Whipped Cream

or

Chocolate Crèmeux (Gluten Free),
Fresh Berries, Almond Biscotti, Whipped Cream